



Valley Farm Chunky Luncheon Meat Fried Rice

INGREDIENTS:

Valley Farm Luncheon Meat cubes
Diced carrots
Minced garlic
Onions
3 eggs
Cooked rice

PROCEDURES:

Saute Valley Farm Luncheon Meat cubes till browned and crisp and set aside.

In the same pan, saute diced carrot, minced garlic and onions till soft and set aside. Beat eggs and season with a little soy sauce. Add more oil to the pan and heat it until it starts to smoke and then add beaten eggs.

When it starts to set, scramble the eggs and add rice. Mix rice into the half-cooked eggs, breaking up any rice lumps with spatula. Season with salt and pepper. Add the luncheon meat and carrot and mix.

Serve and eat immediately!

Valley Farm Luncheon Meat is made from 100% imported meat, blended in selected spices with real meat chunks to give you that chunky goodness in every bite. Available in 220g and 350g to serve all family sizes.



ValleyFarmTown



MegaGlobalOfficial