Ham Fried Rice

Ingredients

1 cup rice

2 cups water

2 Tbs Sesame oil

2 cloves **minced** garlic

1 cup **grated** carrots

2 egg, **beaten**

1 cup frozen peas

2 Tbs soy sauce

1 cup **diced** ham

Directions

Bring 2 cups of water to a boil and add the rice. Reduce to simmer and place lid on for 15 minutes. Coat a large pot set over medium-low heat with 1 Tablespoon of sesame oil. Cook garlic and carrots, stirring frequently, until tender. Push carrot mixture to the side of the pan and add another Tablespoon of sesame oil. Add eggs in center of oil and cook as you would scrambled eggs. Mix carrot mixture into eggs and stir in frozen peas, cooked rice, soy sauce, and diced ham. Turn heat to low and stirring frequently, allow peas and ham to heat through before serving.