

ATHTHAMMA MANGALA'S FRIED RICE



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A Recipe by Mangala DeSilva







Prep time

Cook time

Serves



NEED

Any vegetables
you have.
Mangala uses:
1 leek,
1 carrot,
handful snow peas
1 swede and
1/8 cabbage

3 tbsp butter or oil

1 egg

4 cups cooked rice

1/4 cashews

Handful of saltanas

Aththamma Mangala shares her Use It Up Fried Rice, with a Sri Lankan spin. This classic is sure to be a hit with the whole family!

HOW

- 1. Grate carrot and XXX, dice cabbage and chop leeks and snow peas.
- 2. Heat butter in a large frypan over medium heat. Add vegetables to the pan, stirring until softened.
- 3. Make a hole in the centre of the pan and pour in the cracked egg, stirring until cooked.
- 4. Add rice and stir until heated through.
- 5. Top with cashews and sultanas and serve!



SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.