

## Curry Spam Fried Rice

<http://unihomemaker.com/2013/05/21/curry-spam-fried-rice/>

### *Ingredients:*

- 2 eggs
- 1 tablespoon of half and half
- olive oil for cooking
- 6 ounces of Spam, diced
- 1 small onion, chopped
- 2 cloves of garlic, finely chopped
- 2 small carrots, peeled and diced
- salt and pepper to season
- 1 1/2 cups of cooked rice (day old rice works great here)
- 1 teaspoon of curry powder
- 1/2 teaspoon of soy sauce
- 1/2 cup of frozen peas
- cilantro leaves for garnish (optional)

### *Preparation:*

In a small bowl, beat eggs with half and half. In a large deep skillet over medium high heat, add olive oil and eggs. Scramble eggs until cooked. Transfer to a bowl and set aside.

In the same skillet over medium high heat (drizzle some olive oil if needed) add diced Spam and cook until brown, about 2 minutes. Scoot Spam to the side of the skillet and add chopped onions and garlic. Cook until onions softened then add carrots. Lightly season with salt and pepper. Add cooked rice and use your wooden spoon to break up the rice. Then add curry powder, soy sauce and scrambled eggs. Stir everything together to combine. Then stir in frozen peas and turn the heat off. At this point the rice is ready. Check for seasoning before serving. Garnish with cilantro leaves.