



Servings 4

Prep Time 5 min

Cooking Time 20 min

## Leftover Special: Trout Fried Rice



### Ingredients

1 tablespoon brown sugar
3 tablespoons soy sauce
2 tablespoons oil or lard
2 eggs, beaten
3 slices raw bacon, chopped (optional)
½ cup frozen peas or edamame
1 small red pepper, finely chopped
1 stalk celery, finely chopped
1 clove garlic, finely chopped
3 scallions, chopped
3-4 cups leftover rice, clumps broken down with a fork
1-2 cups leftover rainbow trout, shredded into chunks
½ teaspoon black pepper
Salt to taste

### Directions

#### Step 1

Mix the sugar and soy in a bowl. Set aside.

#### Step 2

Heat 1 of the tablespoons of oil in a wok or skillet over medium heat. Add the eggs and scramble them, cooking until they are just set. Set aside.

#### Step 3

Add the other tablespoon of oil, if necessary, and increase heat to high.

#### Step 4

Add the chopped bacon and cook until almost crispy. Add the peas/edamame, pepper, celery, garlic, and scallions and stir fry for 2 minutes.

#### Step 5

Add the cold rice, scrambled eggs, soy and brown sugar mixture, and flaked trout and cook, stirring often, for another 2-3 minutes, or until rice is beginning to look crispy.

Serve immediately. Enjoy!

