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Recipes**

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# Steak Fried Rice

## INGREDIENTS

- 2 8oz striploin steaks, diced
- 2 tbsp low sodium soy sauce
- 1 tbsp sesame seed oil
- 2 stalks celery, diced
- 1 large white onion, diced
- 1 carrot, diced
- 2 eggs
- ¼ cup green onions, sliced + more to garnish
- 1 chili, sliced
- ¼ cup Soy sauce
- 2 tbsp Sesame seed oil
- Salt and pepper to taste
- For the rice:
  - 2 cups rice, prewashed
  - 1 ½ cups vegetable stock

## DIRECTIONS

1. Marinate your steak in soy sauce, sesame seed oil. Season with salt and pepper and mix to coat the steak. Cover with plastic wrap, and refrigerate for 10-15 minutes.
2. Heat your gas stove on high. Add a sauce pot followed by rice, vegetable stock and cover with a lid. Once boiling, let it simmer until fully cooked. When ready, fluff up the rice, and set aside. Alternatively, leftover rice will also work.
3. Heat your wok on high, add sesame seed oil, let that heat up, then add your steak. Stir occasionally until browned, about 3-5 minutes.
4. Remove your steak and add onions, carrots, and celery. Mix until cooked lightly. Then make a little area for your egg. Toss that into the veggies.
5. Add in your rice, followed by soy sauce, fresh chilis, green onions and a little salt and pepper. Mix that together until the rice starts to crisp, about 3-5 minutes.
6. Add your steak back in, mix, and serve.