



Kan Kan Spice Easy Tofu Fried Rice Recipe

Prep time: 15 minutes

Cook Time: 10 minutes

Servings: 4

Ingredients :

- 3 cups of cooked cold/leftover white rice
- 2 green onion
- 2 tbsp of Kan Kan Rainforest seasoning
- 1 cup diced peeled baby carrots
- 1 cup of frozen petite green peas
- 4 tbsp Sesame oil
- ¾ block of extra firm tofu
- 1/2 container of sweet canned corn

Directions :

Prepare the fresh ingredients

- Cut ¾ of a block of firm tofu into small cubes
- Dice 1 cup of peeled baby carrots
- Cut 2 green onions into ringlets and separate the white and green parts of the chopped green onion.

Make the fried rice!

- Add 2 tbsp of canola oil or any other neutral oil to a large non-stick pan and let the oil get hot.
- Fry the tofu cubes in the oil until all sides of the tofu are golden brown and crispy.
- Add the frozen peas, diced carrots, canned corn, and the white part of the green onion to the same pan. Fry them until the vegetables are soft and browned.
- Move the vegetables to one side and scramble 3 eggs in the same pan.



- Once the eggs are cooked, add the cold rice into the frying pan and mix everything together.
- Add 2 tbsp of Kan Kan seasoning and extra salt to taste.

Tips for Success:

- Do not use freshly made rice since it is too wet, and will get mushy after it is fried. Instead, use day-old rice or rice that is cold and refrigerated for the best taste and texture.
- Cook all ingredients in the same pan to save dishes and keep all of the delicious flavors.

Substitutions and Variations:

- **Protein:** Fried rice is delicious with all different types of protein, not just tofu. You can substitute the tofu for chicken, pork, beef, shrimp, bacon, or even crab.
- **Vegetables:** Vegetables such as edamame, bell peppers, pineapple, onion, or garlic can be added if you like different vegetables. Feel free to add any leftover vegetables in your fridge that you feel would taste good in fried rice.
- **Rice:** You can use short-grain, long-grain, jasmine, brown, or white rice to make fried rice. Just make sure it is chilled for the best results.
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