

Tumeric vegetarian fried rice

2 cups long grain rice

1 tsp turmeric

1 cup fresh bean sprouts

½ cup green peas

2 carrots, peeled and cut in thin diagonal slices

1 cup sugar peas or snow peas

1 tbsp vegetarian fish sauce

1 tbsp mushroom soy sauce

1 tbsp sesame oil

1 cup celery cut on diagonal slices

½ cup yellow corn

1 tbsp vegetable oil

½ cup water

Method

1. Add turmeric to rice preparation and steam as package directions. When finish, refrigerate overnight
2. Heat oil in wok until hot. Add vegetables and water, stir fry for 2 minutes. Add turmeric rice and all liquid ingredients and mix well. Heat through, about 3 minutes. Serve immediately.