

Marshall's HAUTE SAUCE

Fried Rice with Poached Eggs

Ingredients

- 2 cups cooked rice
- 1 cup of mushrooms, diced
- 2 eggs
- ½ cup cabbage, diced
- 1 tbsp. Red Chili Lime Sauce
- 2 tbsp. olive oil
- ¼ tsp. salt
- 1 tsp. soy sauce
- 3 tbsp. cilantro
- 3 tbsp. green onion

Instructions

- Heat olive oil in a wok or a heavy bottomed sauté pan.
- Add mushrooms and salt, sauté for 5 minutes or until tender.
- Add Red Chili Lime Marshall's Haute Sauce 7 aminos/soy, stir and cook 2-3 minutes.
- Add cooked rice and stir everything together for 2 more minutes.
- Remove from heat and add green onion, cilantro, and salt.
- Add a small dash of vinegar to a pan of steadily simmering water.
- Crack eggs individually into a ramekin or cup.
- Create a gentle whirlpool in the water to help the egg white wrap around the yolk.
- Slowly tip the egg into the water, white first. Let it cook for 3 minutes.
- Remove with a slotted spoon, cutting off any wispy edges using the edge of the spoon.
- Drain onto kitchen paper to ensure egg poaching water doesn't make your toast or salad soggy.

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