

# Spam Fried Rice with Oyster Sauce (Com Chien Spam Dau Hao)

Serves 3

## INGREDIENTS

### Rice

- 2 tablespoon vegetable oil (divided)
- 2 eggs (beaten)
- 2 garlic cloves (minced)
- Spam (5 ounces; slice into small cubes)
- 1 cup frozen peas and carrots
- 3 cups day-old cold rice

### Seasonings

- 2 tablespoons oyster sauce
- ¼ teaspoon white pepper
- 1 teaspoon sesame oil

## INSTRUCTIONS

1. Heat 1 tablespoon vegetable oil in a large wok over medium-high heat and swirl to coat the inside surface. Add eggs, swirling them onto the oiled surface. Use a spatula to push the cooked edges towards the center and allow any raw eggs to now move to the empty space. Once eggs are no longer runny, but slightly wet on top, use the spatula to chop it into bite-size pieces. Transfer to a bowl and set aside.
2. Heat remaining 1 tablespoon vegetable oil in the wok. Add Spam cubes, and toss on high heat until crispy and golden brown on all sides (about 3-4 minutes). Add garlic. Toss together with the fried Spam until fragrant (about 15 seconds).
3. Add frozen peas and carrots and cook until no longer frozen (about 1 minute).
4. Add 3 cups day-old cold rice. Gently toss with wok ingredients to combine.
5. Season the rice with oyster sauce, white pepper and sesame oil. Cook on high heat, stirring and tossing constantly, about 4-5 minutes.
6. Gently toss in eggs. Drizzle with Sriracha for a spicy kick, if desired.