

# DENE

## *Baked "Fried" Rice*



### **Ingredients:**

- 2 cups long-grain white rice
- 2 tablespoons canola oil
- 1 tablespoon sesame oil, or to taste
- 3 cloves garlic, crushed
- ½ cup sliced green onions
- ½ cup diced red bell peppers
- ½ cup diced carrots
- ½ cup green peas
- 1 cup Chinese barbecue pork
- 1 pinch salt to taste (Optional)
- 3 cups chicken broth
- 3 tablespoons soy sauce
- 2 teaspoons chile paste (Optional)

### **Method:**

1. Preheat the oven to 400F.
2. Place rice in a large baking dish. Drizzle in canola and sesame oils; toss to coat rice completely. Add garlic, green onions, bell peppers, carrots, peas, and ham. Season with salt. Stir until well combined.
3. Combine chicken broth, soy sauce, and chile paste in a pot over high heat. Stir and bring to a boil. Pour on top of the rice and stir briefly. Cover top tightly with heavy-duty aluminum foil.
4. Bake in the preheated oven for 32 minutes. Remove and let stand for 10 minutes. Uncover; fluff rice with a fork. Taste and adjust seasoning.
5. Increase oven temperature to 475F. Return to the oven until rice is browned and crusted, about 10 minutes.

### ***Chef's Note:***

- Use a 11 ½ x 8 x 2 ½ inch pan
- Some sesame oils can be very strongly flavored, and if that is the kind you have, the amount I poured over the top of my egg could overpower the dish, so be careful.
- To brown the top, you can also place the cooked rice under the broiler for a few minutes.