**Fried Rice Lettuce Cups**

*Fresh from the garden:* carrot, eggs, ginger, red onion, silverbeet, spring onions

### Equipment:
- small bowl
- whisk or fork
- tea towel
- chopping board
- cook's knife
- vegetable peeler
- wok
- wok sang
- serving platters

### Ingredients:
- 6 eggs
- 4 cups cooked rice (see Basic Steamed Rice recipe)
- 8 spring onions, finely chopped
- 2 silverbeet leaves, finely chopped
- 2 cm knob ginger, finely chopped
- 1 small red onion, finely diced
- 1 small carrot, julienned or grated
- 2 tbsp sunflower oil
- 3 tbsp light soy sauce
- 2 tsp sesame oil
- 30 small, whole lettuce leaves

### What to do:
1. Beat eggs with 1 tbsp soy and ginger.
2. Heat wok with 1 tbsp oil.
3. Pour in the egg mixture and leave to cook for 20 seconds, before folding onto itself and cooking through.
4. Remove egg mixture from the wok and allow to cool on the chopping board, then slice.
5. Heat remaining oil and sesame oil in the wok.
6. Add onion, carrot and spring onions and cook for 2 minutes, then add rice and remaining soy sauce.
7. Reduce heat and add silverbeet and cooked egg slices. Combine ingredients, then remove the wok from the heat.
8. Divide between serving platters for each table.
9. Provide each table with a platter of washed lettuce leaves. Diners place the rice in the leaves, roll and eat.