

Name _____

Sizzling Homemade Fried Rice

Short Answer Key

1. Using cooled rice is important because it helps prevent the rice from becoming too sticky and clumping together during stir-frying.
2. If the rice clumps together while stir-frying, you can use the back of a wooden spatula or spoon to break up the clumps.
3. Two common seasonings or sauces besides soy sauce for fried rice are oyster sauce and hoisin sauce.
4. You can tell the mixed vegetables are tender when they can be easily pierced with a fork.
5. Constantly stirring the fried rice when adding the scrambled eggs ensures that the eggs are evenly distributed throughout the dish and do not form large clumps.

