

Kale and Shitake Fried Rice

Amount	Measure	Ingredient - Preparation Method
1/4	cup	vegetable oil
1/2	inch	fresh ginger - peeled and sliced
6		scallion - thinly sliced
		kosher salt
3/4	pound	shiitake mushroom - stems discarded, caps sliced
6	cups	kale leaves - coarsely chopped
2	cloves	garlic - minced
4	cups	day old cooked short grain white rice
3	large	egg - lightly beaten
1 1/2	tablespoons	rice wine vinegar
1	tablespoon	oyster sauce

In a wok heat 3 tbsps of oil. Add ginger, scallions, and a pinch of salt. Cook over moderately high heat, stirring constantly, until tender, about 2 minutes. Add shiitakes and a generous pinch of salt and cook, stirring frequently, until tender, about 5 minutes. Add kale, season with salt, and stir fry until wilted, 2 to 3 minutes. Add the garlic and cook for 1 minute more. Add cooked rice and stir fry until heated through, about 3 minutes.

Make a well in the rice and add the remaining 1 tablespoon of oil. When shimmering, add eggs. Cook without stirring until eggs begin to set at the edge. Using a spatula, scramble the eggs until just set. Stir into rice along with vinegar and salt. Serve,

Yield: "6 cups"