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## Bacon Egg and Spinach Fried Rice

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Bacon Egg and Spinach Fried Rice — This delicious and nourishing fried rice is loaded with bacon and spinach and only takes 20 minutes to make! Customizable with any of your favorite mix-ins, it makes for a quick dinner everyone will rave about.

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## Ingredients list for the Bacon Egg and Spinach Fried Rice

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Serves 4:

- 1 tablespoon oil
- 3 large eggs, beaten
- 8 oz. lean bacon, cut small pieces
- 2 cups chopped fresh spinach
- 1 medium onion, finely diced
- 2 cloves garlic, finely minced
- 5 cups cooked rice, cooled and fluffed
- 1 teaspoon salt and fresh ground black pepper, to taste
- 1/4 teaspoon sugar
- 3 teaspoons soy sauce
- Sriracha sauce, for drizzling (optional)
- 2 scallions, chopped

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## Directions

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1. Heat the oil in a large skillet or wok over medium heat and add beaten eggs. Scramble the eggs gently and set aside.
2. Add the bacon pieces to the same skillet and cook until crisp. Remove and set aside along with the scrambled eggs.

- 3.** To the same skillet, add the chopped spinach and stir-fry for a couple of minutes, until it starts to wilt. Remove and set aside with eggs and bacon.
- 4.** Add the diced onion and garlic to the skillet and stir-fry until translucent. Add the cooked rice and stir-fry for 2 minutes. Use a spatula to flatten out and break up any clumps. Add salt, sugar, and soy sauce. Give everything a good stir for a couple minutes more, until steam starts coming off the rice. If rice is a little dry, you can sprinkle in some water or chicken stock.
- 5.** Finally, stir in the scrambled eggs, bacon, and spinach. Season with black pepper, drizzle with Sriracha and garnish with scallions. Serve immediately, enjoy!

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