



SAUTÉED RICE WITH VEGETABLES

Ingredients

For 2 people

125g rice

100g green beans

200g carrots

1 eggplant

1 red onion

1 bell pepper

70ml soy sauce

1 lime

2 garlic cloves

Steps

- 1.** Start by washing and peeling all the vegetables.
- 2.** In a frying pan, start by cooking the onion, then add all the vegetables and fry them for 25/30 minutes.
- 3.** In the meantime, prepare the sauce: mix the soy sauce with the squeezed lime juice and cut the garlic into very small pieces.
- 4.** When the vegetables are almost cooked, cook the rice as directed on the package. After cooking, drain it and pour it into the pan with the vegetables. Brown everything over high heat for a few minutes.
- 5.** At the end of the cooking add the sauce and mix before serving.