

# Tocino rice bowl

Turn your leftover rice into a delicious dish by making this one-pan fried rice meal. Easy peasy!

## INGREDIENTS

2 Tbsp Golden Fiesta Corn Oil  
 1 Tbsp chopped garlic  
 1 salted egg yolk  
 1 Tbsp margarine  
 3 cups day-old rice  
 ¼ cup tocino, cooked and diced  
 ½ Tbsp Silver Swan Soy Sauce  
 ½ tsp salt  
 ½ tsp pepper  
 1 scrambled egg, thinly sliced

## DIPPING SAUCE

¼ cup Datu Puti Vinegar  
 1 clove garlic, chopped

## PROCEDURE

- 1 Heat **Golden Fiesta Corn Oil** in a pan, and sauté garlic until fragrant. Add salted egg yolk and margarine. Sauté well.
- 2 Add rice and tocino. Mix well.
- 3 Season with **Silver Swan Soy Sauce**, salt, and pepper.
- 4 Top with scrambled egg. Serve with **Datu Puti Vinegar** and chopped garlic.

TAKES 15 MINUTES

MAKES 4 TO 5 SERVINGS



**IDEA MAKER** Serve with a simple side dish of whole tomatoes gently simmered in 2 cups water flavored with 3 Tbsp of patis.