Vegetable Fried Rice with lettuce leaves

Ingredients

3 Eggs
2 cups cooked rice
80g peas
2 Silverbeet leaves
1cm knob of ginger
1 small red onion
1 small carrot
150g pumpkin
2 Tablespoons sunflower oil
2 Tablespoons soy sauce
2 Teaspoons sesame oil
16 Lettuce leaves

Method

1. Finely slice the spinach.
2. Finely chop the ginger and red onion.
3. Grate the carrot and pumpkin.
4. Beat the eggs with 1 tablespoon of the soy sauce and the ginger.
5. Heat the wok and add 1 tablespoon of oil.
6. Pour in the egg mixture and leave to cook for 20 seconds, before folding into itself and cooking through.
7. Remove the egg mixture from the wok and allow to cool on the chopping board, then slice into thin slices.
8. Heat the remaining oil and sesame oil in the wok.
9. Add the onion, carrot, pumpkin, and peas and cook for 2 minutes, then add rice, and remaining soy sauce.
10. Meanwhile separate your lettuce leaves and put on a serving plate.
11. Reduce the heat and add silverbeet and cooked egg slices. Combine the ingredients, then remove the wok from the heat.
12. Divide between serving platters for each table.
13. Provide each table with a platter of washed lettuce leaves. Place the rice in the leaves, roll and eat.