

# SICILIAN FRIED RICE WITH POACHED EGGS

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Olive oil	¼ cup plus more as needed
Globe eggplants, 1" dice	3-4 ea.
Onions, ½" dice	2 ea.
Extra-virgin olive oil, as needed	1 cup
Celery, ½" dice	1 cup
Rice, cooked, chilled overnight	4 cups
Sundried tomatoes, chopped	1 cup
Capers, salt-packed, rinsed	3 Tbsp.
Green olives, pitted, coarsely chopped	1 cup
Pine nuts, toasted	¼ cup
Red wine vinegar	¼ cup
Sugar	2 Tbsp.
Golden raisins, soaked	½ cup
Parsley, chopped	¼ cup
Eggs	8 ea.
Flakey sea salt	as needed
Fennel pollen	1 tsp.
Basil, chiffonnade	½ cup

## **Method**

1. In a heated wok with olive oil, Sauté eggplant until translucent but not cooked through. Add the onions, cooking until tender adding more oil if needed.
2. Add the celery and sauté briefly – the celery should be crisp.
3. Add the rice and saute until browned and slightly crisp adding more oil as needed.
4. Fold in the capers, olives, sundried tomatoes, pine nuts, olives, vinegar, sugar and raisins and parsley.
5. Heat a medium pot with 2-quart olive oil to 140 degrees F
6. Add cracked eggs one at a time and poach until yolk is creamy.
7. Remove and top each bowl of rice with an egg, salt, fennel pollen, and basil.