



FUSTINI'S[®]

Brown Rice Eggs

Ingredients

- 2 cups water
- 1 cup brown rice
- bell peppers, assorted colors, diced
- 4 tablespoons [Fustini's Robust SELECT olive oil](#)
- salt and pepper to taste
- 1/4 cup roasted peanuts
- avocado, diced
- 5-6 fresh basil leaves, chiffonade
- 2 eggs
- 2 tablespoon [Fustini's Sicilian Lemon balsamic](#)
- 1 teaspoon [Fustini's Tuscan Spice blend](#)
- 1 tablespoon [Fustini's Citrus Oregano balsamic](#)
- 1 tablespoon [Fustini's Sesame oil](#)
- fresh herbs
- [Farmstyle Sriracha](#), optional, garnish

Directions

Step 1.

In a medium pot, combine water and brown rice, cook until boiling then simmer until tender. In a small sauté pan, add 2 tablespoons of olive oil and sauté peppers until softened.

Step 2.

Once the rice and prep are done, start frying your eggs. Heat remaining 2 tbsp olive oil on medium-low heat. Add eggs, and salt and pepper to taste. Cover until the top of the eggs turn slightly white. Carefully flip and cook on the other side for 10-15 seconds. Remove from heat.

Step 3.

In a medium bowl combine rice, Sicilian Lemon balsamic, Tuscan Spice blend, Citrus Organo balsamic, Sesame oil and fresh herbs. Scoop the rice high in a serving bowl. Around the edges of rice, add sauteed peppers and avocado, and crushed peanuts. Top with eggs, basil and sriracha (optional) and Enjoy!