Miss Dharvena

Listen to the audio and rearrange the steps of making a fried rice writing numbers in coreect order.

Next, cut the chicken thigh into small pieces.	
After that, heat up the wok and add some butter.	
Then, add the cooked rice, vegetables and mixture of oyster sauce and light soy sauce.	
Beat the eggs with chopsticks and set aside.	
Prepare the vegetables and chop it into small pieces.	
Finally, add the scrambled eggs to the rice and sesame seed on the top. It's ready to serve.	
Crack two eggs in a bowl and add pinch a salt to taste.	
Mix 1 tablespoon of oyster sauce and 2 tablespoon of light soy sauce.	
Fry the eggs and set it aside for later.	
After adding some oil into the wok, add in the chopped ginger, garlic, onions and chicken.	

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