

Easy Egg Fried Rice Recipe That Beats Takeout Every Time

Egg Fried Rice: A Quick & Flavorful Classic You'll Make on Repeat



TIME
30 min

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INGREDIENTS

3 cups cooked and cooled rice (day-old rice works best)
2 tablespoons vegetable oil
3 large eggs, lightly beaten
2 tablespoons unsalted butter
1 cup diced carrots
1/2 cup peas
1/2 cup diced onion
2 cloves garlic, minced
3 tablespoons soy sauce
1 teaspoon sesame oil
1/2 teaspoon white pepper
3 green onions, sliced

DIRECTIONS

1. Scramble the : EggsHeat 1 tbsp vegetable oil in a large skillet or wok over medium-high heat. Add the beaten eggs and scramble until just set. Remove from pan and set aside.
2. Sautø VeggiesAdd the remaining 1 tbsp oil and 2 tbsp butter. Stir in the carrots, peas, and onion, cooking for 3-4 minutes until softened. Add garlic and cook for 30 seconds until fragrant.
3. Stir-: Fry the RiceAdd the cooked rice, breaking up any clumps. Stir-fry for 2-3 minutes until the rice is heated and slightly crispy.
4. Season the : RicePour in soy sauce and sesame oil, stir well to coat everything evenly. Add a sprinkle of white pepper.
5. Combine & : FinishReturn the scrambled eggs to the skillet and stir into the rice. Toss in the sliced green onions, cooking for another minute. Serve hot!

SWAPS & NOTES

Rice: Day-old jasmine or basmati works best.
Fresh rice can be used but spread it out to cool first.

Butter: Adds richness, but you can use all oil if you prefer a lighter version.

Veggies: Swap peas and carrots for frozen stir-fry mix, corn, or diced bell peppers.

TIPS FOR SUCCESS

Use cold rice: It fries up better and avoids clumping.

Don't overcrowd the pan: Give everything space to sear, not steam.

Use high heat: A hot wok or skillet gives you that sought-after toasty flavor. ?

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