

## Classic Fried Rice with Mixed Vegetables and Egg

that can stand alone or be paired with proteins



**TIME**  
**20 min**

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### INGREDIENTS

- 2 cups cooked rice (preferably day-old for best texture) ?
- 1 cup mixed vegetables (peas, carrots, corn, etc.)
- 2 eggs, beaten ?
- 2 tbsp soy sauce
- 1 tbsp sesame oil ?
- 1 tbsp vegetable oil
- 2 cloves garlic, minced ?
- $\frac{1}{2}$  onion, chopped ?
- $\frac{1}{2}$  tsp black pepper
- Salt, to taste
- 2 tbsp chopped green onions, for garnish ?

### DIRECTIONS

- 1. SautØ Aromatics:** Heat vegetable oil in a large pan or wok over medium heat. Add garlic and onions, and sautØ until softened and fragrant, about 2-3 minutes.
- 2. Scramble the Eggs:** Push the aromatics to the side of the pan. Pour in the beaten eggs and scramble until fully cooked.
- 3. Add the Veggies:** Add your mixed vegetables to the pan. Cook for 3-4 minutes, stirring often, until tender and warmed through.
- 4. Stir in the Rice:** Add the day-old rice, breaking up any clumps with a spatula or spoon. Stir everything together so the veggies and eggs are evenly mixed.
- 5. Add Sauce and Season:** Pour in soy sauce and sesame oil. Sprinkle in black pepper and a pinch of salt. Mix well and cook for another 2-3 minutes, letting the rice toast slightly for extra flavor.
- 6. Garnish and Serve:** Turn off the heat and stir in chopped green onions. Serve hot and enjoy as a main or side dish!

### TIPS FOR SUCCESS

? Day-old rice works best—it's drier and won't turn mushy ? Want more protein?

Add tofu, shrimp, or diced chicken ? Spice it up with a dash of sriracha or chili oil ? Add a splash of rice vinegar or lime juice for brightness

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/classic-fried-rice-with-mixed-vegetables-and-egg/>