

Better Than Takeout Fried Rice - Ready in 20 Minutes!

Better Than Takeout Fried Rice ?



TIME
20 min

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INGREDIENTS

- 3 cups cooked white rice (preferably cold or day-old)
- 3 tablespoons sesame oil
- 1 cup frozen peas and carrots, thawed
- 1 small onion, chopped
- 2 teaspoons minced garlic
- 2 eggs, slightly beaten
- ... cup soy sauce (use low sodium if desired)

DIRECTIONS

- 1.** Step 1: Heat the Pan: Heat sesame oil in a large skillet or wok over medium-high heat.
- 2.** Step 2: Stir-Fry the Veggies: Add the peas and carrots, chopped onion, and minced garlic. Stir-fry for 2-3 minutes, until tender and fragrant.
- 3.** Step 3: Scramble the Eggs: Push the veggie mixture to one side of the pan. Pour the beaten eggs onto the empty side and scramble until just set.
- 4.** Step 4: Add Rice & Sauce: Add the cold rice and soy sauce to the pan. Toss everything together until well combined and the rice is evenly coated. Stir-fry for another 3-4 minutes, or until hot and slightly crisp.

SWAPS & NOTES

& Swaps Cold rice works best -it fries up better and won't turn mushy.

Add diced ham, shrimp, or rotisserie chicken.

Spice it up with sriracha, chili flakes, or a dash of white pepper.

Use any neutral oil, but sesame adds that classic takeout flavor.

TIPS FOR SUCCESS

Use a nonstick skillet or wok for easy tossing and cleanup.

Don't overcrowd the pan -if doubling, work in batches.

Let the rice sit undisturbed for a minute or two for that crispy-bottom texture.

Taste before adding extra soy sauce -some rice may already be salted.

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Original recipe: <https://chefmaniac.com/better-than-takeout-fried-rice-ready-in-20-minutes/>