

## Easy Hibachi Fried Rice - Restaurant Style at Home in 20 Minutes

- Done in under 20 minutes if your rice is pre-cooked.



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 3 cups cooked white rice, chilled
- 2 tablespoons soy sauce
- 1 tablespoon butter
- 1 tablespoon oil (canola or vegetable)
- 1/2 onion, diced
- 1/2 cup mixed vegetables (like frozen peas, carrots, corn)
- 2 eggs, beaten
- 2 green onions, chopped
- Salt and pepper to taste

#### Directions:

- 1 Heat the Pan:
- 2 Sauté the Aromatics:
- 3 Add the Veggies:
- 4 Scramble the Eggs:
- 5 Add the Rice & Sauce:
- 6 Final Seasoning:

#### Tips for Success:

Use day-old rice - It fries up better without clumping.

High heat = crispy bits - Don't be afraid of a little char.

Add protein - Stir-fry shrimp, sliced chicken, or tofu before starting the onions.

Finish with flair - Try a drizzle of sesame oil or a pinch of white pepper for extra depth.

Serving Suggestions:

- ? Blueberry Lemonade - vibrant and cooling.
- ? Beer Cheese Dip - a bold, creamy starter.
- ? Sheet Pan Quesadillas - fusion twist pairing.
- ? Brownie Bombs - the ultimate dessert ending.
- ? No-Bake Monster Cookie Energy Balls - sweet snack to stash for later.

Storage & Leftovers:

Store: In the fridge for up to 3 days in an airtight container.

Reheat: In a skillet with a splash of oil or water until warm.

Freeze: You can freeze it, but fresh is best for texture.

More Recipes You'll Love:

- Blueberry Lemonade
- Beer Cheese Dip
- Sheet Pan Quesadillas

## DIRECTIONS

1. Heat the Pan: In a large skillet or wok, heat butter and oil over medium-high heat until melted and sizzling.
2. SautØ the Aromatics: Add diced onion and cook until soft and translucent, about 2-3 minutes.
3. Add the Veggies: Toss in the mixed vegetables and stir-fry until tender, about 3-4 minutes.
4. Scramble the Eggs: Push the veggies to one side. Pour in beaten eggs on the other. Scramble until just set, then mix everything together.
5. Add the Rice & Sauce: Add cold rice and drizzle in soy sauce. Stir-fry everything until the rice is heated through and slightly crispy in spots.
6. Final Seasoning: Taste and adjust with salt and pepper. Garnish with chopped green onions.
7. Serve hot and enjoy with chopsticks (or a big spoon-we won't judge).
8. Tips for Success: Use day-old rice - It fries up better without clumping.
9. High heat = crispy bits - Don't be afraid of a little char.
10. Add protein - Stir-fry shrimp, sliced chicken, or tofu before starting the onions.
11. Finish with flair - Try a drizzle of sesame oil or a pinch of white pepper for extra depth.
12. Serving Suggestions: This fried rice plays well with:
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22. Beer : Cheese Dip
23. Sheet : Pan Quesadillas
24. Brownie : Bombs
25. No-Bake : Monster Cookie Energy Balls

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

Original recipe: <https://chefmaniac.com/easy-hibachi-fried-rice-restaurant-style-at-home-in-20-minutes/>