

Pork Fried Rice That Tastes Like Takeout (But Better)

It's the ultimate leftover upgrade.



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

3 cups cooked rice, preferably day-old and chilled
1 to 1½ cups cooked pork, diced (leftover pork chop, tenderloin, roast, etc.)
2 eggs, lightly beaten
2 tablespoons neutral oil (like canola or avocado), divided
¾ cup onion, diced
1 cup mixed vegetables (peas and carrots are classic; frozen works great)
2-3 tablespoons soy sauce (to taste)
1 tablespoon oyster sauce (optional, but adds that "takeout" depth)
1 teaspoon sesame oil (for finishing)
2-3 green onions, sliced
1-2 cloves garlic, minced (optional but recommended)
Salt & pepper, as needed
Optional add-ins:
A pinch of white pepper
Ginger, minced
Sriracha or chili crisp
A handful of bean sprouts
Extra egg (because why not?)

DIRECTIONS

1. Prep everything first. Fried rice moves fast. Dice the pork, chop onions, slice green onions, and have sauces ready.
2. Scramble the eggs. Heat 1 tablespoon oil in a large skillet or wok over medium-high. Pour in eggs and scramble quickly until just set. Remove to a plate.
3. Cook the aromatics and veggies. Add the remaining oil. Sauté onion for 1-2 minutes, then add garlic (if using) and mixed vegetables. Cook until the veggies are warmed through and the onions are soft.
4. Fry the rice. Add cold rice to the pan. Break it up with a spatula and spread it out so it can crisp slightly. Let it cook undisturbed for 30-60 seconds, then stir. Repeat once or twice.
5. Add pork and sauces. Stir in diced pork, soy sauce, and oyster sauce (if using). Toss until everything is evenly coated and hot.
6. Finish and serve. Return the scrambled eggs to the pan. Stir in sesame oil and sliced green onions. Taste and adjust seasoning.

SWAPS & NOTES

Skip it, or add a tiny pinch of sugar with soy sauce for balance.

Day-old rice fries better because it's drier.

If you only have fresh rice, spread it on a tray and chill it 20-30 minutes.

No need to thaw-just toss them in.

TIPS FOR SUCCESS

Use high heat once ingredients are in the pan-fried rice should fry, not steam.

Those brief "don't touch it" moments create flavor and texture.

Soy sauce varies in saltiness, so add a little, taste, then adjust.

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

Original recipe: <https://chefmaniac.com/pork-fried-rice-that-tastes-like-takeout-but-better/>