

Freakin' Fantastic Fried Rice: Better-Than-Takeout and Ready in Minutes

Freakin' Fantastic Fried Rice



Freakin' Fantastic Fried Rice

4 cups cold, cooked rice
3 tablespoons butter

TIME
2 to 3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 4 cups cold, cooked rice
- 3 tablespoons butter
- 2 large eggs, lightly beaten
- 1 cup frozen peas and carrots
- 1/2 cup diced onion
- 3 cloves garlic, minced
- 3 tablespoons soy sauce
- 1 tablespoon oyster sauce (optional but recommended)
- 1 teaspoon sesame oil
- 2 green onions, sliced
- Salt and pepper, to taste

DIRECTIONS

1. Scramble the eggs: Heat 1 tablespoon of butter in a large skillet or wok over medium-high heat. Add the beaten eggs and scramble until just set. Remove them from the pan and set aside.
2. SautØ the aromatics: Add another tablespoon of butter to the skillet. Stir in the diced onion and cook for 2 to 3 minutes, until softened. Add the minced garlic and cook for another 30 to 60 seconds, just until fragrant.
3. Cook the vegetables: Add the frozen peas and carrots to the skillet and cook for 2 to 3 minutes, until heated through.
4. Add the rice: Add the remaining tablespoon of butter, then add the cold cooked rice. Break up any clumps with your spoon or spatula and stir everything together well.
5. Season the rice: Pour in the soy sauce and oyster sauce, if using. Stir until the rice is evenly coated and heated through.
6. Add the eggs back in: Return the scrambled eggs to the pan and mix them into the rice.
7. Finish and serve: Drizzle with sesame oil, then season with salt and pepper to taste. Stir in the sliced green onions, cook for one more minute, and remove from the heat.
8. Serve hot and enjoy immediately.

SWAPS & NOTES

This recipe is already simple, but it's also very easy to

customize.

Cold cooked rice: This is the key to great fried rice.

Freshly cooked rice tends to be too soft and can turn mushy in

the pan.

Butter: Adds depth and richness you don't always get from oil alone.

TIPS FOR SUCCESS

A few easy tricks make fried rice even better: Use truly cold rice for the best texture.

Break up rice clumps before adding sauce so the seasoning distributes evenly.

Cook over medium-high heat so the rice gets hot quickly without steaming.

Don't overcrowd the pan if you want better texture.

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

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