

Easy Egg Fried Rice

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This recipe is quick to make with instant rice. It's easy to customize with other vegetables or leftover roast meat.

Ingredients

- 1 cup water - 2 tablespoons soy sauce - ½ teaspoon salt - 1 cup uncooked instant rice - 1 teaspoon vegetable oil - ½ onion
- finely chopped - ½ cup sliced green beans or peas - 1 large egg
- lightly beaten - ¼ teaspoon ground black pepper

Instructions

1. Bring water
2. soy sauce
3. and salt to a boil in a medium saucepan. Stir in instant rice and remove from heat. Cover and let stand for 5 minutes. Heat oil in a medium skillet or wok over medium heat. Sauté onions and green beans in hot oil for 2 to 3 minutes. Pour in beaten egg and fry for 2 minutes
4. scrambling egg while it cooks. Add cooked rice to egg mixture; mix well. Season with pepper.