



Air Fryer Fried Rice

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

This air fryer fried rice recipe means there's no need to stand over a hot wok while making your favorite rice side dish. Cleanup is also a breeze.

Ingredients

- 2 cups cold cooked rice - 1 tablespoon sesame oil - 1 tablespoon water - 2 teaspoons vegetable oil - salt and ground black pepper to taste - 1 large egg
- beaten - 1 cup frozen peas and carrots
- thawed - 2 tablespoons soy sauce - 2 teaspoons Sriracha sauce

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat a 5-quart air fryer to 350 degrees F (175 degrees C) according to the manufacturer's instructions. Stir cooked rice
2. sesame oil
3. water
4. vegetable oil
5. salt
6. and pepper together in a large bowl until evenly combined. Transfer to a 7-inch round metal cake pan or an air fryer insert. Place the pan into the air fryer basket. Dotdash Meredith Food Studios Place the basket into the preheated air fryer and cook for 10 minutes
7. stirring halfway through. Pour beaten egg over rice and air-fry until egg is set
8. about 4 minutes. Dotdash Meredith Food Studios Add peas and carrots; stir to combine and break up egg. Air-fry for 2 more minutes. Dotdash Meredith Food Studios Meanwhile
9. whisk soy sauce and Sriracha together in a small bowl; set aside for serving. Dotdash Meredith Food Studios Divide fried rice between two serving bowls and pour sauce over top. Dotdash Meredith Food Studios