Fried rice is a dish of cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables, seafood, or meat. It is often eaten by itself or as an accompaniment to another dish. Fried rice is a popular component of East Asian, Southeast Asian and certain South Asian cuisines, as well as a staple national dish of Indonesia and Malaysia. As a homemade dish, fried rice is typically made with ingredients left over from other dishes, leading to countless variations. Fried rice first developed during the Sui Dynasty in China and as such all fried rice dishes can trace their origins to Chinese fried rice.[1]

Fried rice

Fried rice with shrimp paste.jpg

Thai-style seafood fried rice, seasoned with shrimp paste

Alternative names

List

arroz mamposteao – Puerto Rican Spanish

arroz frito – Philippine Spanish

bai cha (បាយឆា) – Khmer

bokkeum-bap (볶음밥) – Korean

bhuteko bhat (भुटेको भात) – Nepalese

chāhan (チャーハン), yakimeshi (焼飯) – Japanese

chǎofàn (炒饭(s); 炒飯(t)) – Chinese

chaufa – Peruvian Spanish

cơm chiên, cơm rang – Vietnamese

htamin gyaw – Burmese

khao pad (ข้าวผัด) – Thai

nasi goreng – Indonesian/Malay

sinangág – Tagalog

sinanlag – Cebuano

singlé násî - Kapampángan

Type

Rice dish

Course

Main course

Place of origin

China

Region or state

Worldwide

Main ingredients

Cooked rice, cooking oil

Variations

Chāhan

Chǎo fàn

Khao phat

Nasi goreng

Cookbook: Fried rice

Media: Fried rice

Arroz chaufa, Peruvian-Chinese fried rice

Many varieties of fried rice have their own specific list of ingredients. In Greater China, common varieties include Yangzhou fried rice and Hokkien fried rice. Japanese chāhan is considered a Japanese Chinese dish, having derived from Chinese fried rice dishes. In Southeast Asia, similarly constructed Indonesian, Malaysian, and Singaporean nasi goreng and Thai khao phat are popular dishes. In the West, most restaurants catering to vegetarians have invented their own varieties of fried rice, including egg fried rice. Fried rice is also seen on the menus of American restaurants offering cuisines with no native tradition of the dish. Additionally, the cuisine of some Latin American countries includes variations on fried rice, including Ecuadorian chaulafan, Peruvian arroz chaufa, Cuban arroz frito, and Puerto Rican arroz mamposteao.

Fried rice is a common street food in Asia. In some Asian countries, small restaurants, street vendors and traveling hawkers specialize in serving fried rice. In Indonesian cities it is common to find fried rice street hawkers moving through the streets with their food cart and stationing it in busy streets or residential areas. Many Southeast Asian street food stands offer fried rice with a selection of optional garnishes and side dishes.