

Egg Fried Rice Recipe

Ingredients (2–3 servings):

- 2 cups cooked rice (day-old preferred)
- 2–3 eggs
- 2 tbsp vegetable or sesame oil
- 2–3 green onions, chopped
- 1 small onion, finely chopped (optional)
- 1–2 cloves garlic, minced
- 1/2 cup mixed vegetables (peas, carrots, corn – optional)
- 2 tbsp soy sauce
- 1 tsp salt
- 1/2 tsp pepper
- Optional: dash of oyster sauce or sesame oil

Instructions:

1. Beat the eggs with a pinch of salt.
2. Heat 1 tbsp oil in a pan or wok. Scramble eggs until just set, then remove.
3. Add remaining oil. Sauté garlic, onion, and vegetables for 1–2 minutes.
4. Add rice, breaking up clumps. Stir-fry 3–4 minutes until heated through.
5. Return eggs to the pan. Add soy sauce, pepper, and optional oyster sauce. Mix well.
6. Stir in chopped green onions.
7. Serve hot and enjoy!