

# Omurice (Omelette Rice)



4.54 from 32 votes

Easy fried rice flavored with sweet, tangy ketchup and wrapped in an egg omelette

Servings: 2 Author: Hyosun

## Ingredients

- 1/2 medium onion finely chopped
- 1 scallion finely chopped
- 1 small carrot finely chopped
- 4 ounces beef or pork, chicken or shrimp, ground or finely chopped
- 1 tablespoon soy sauce
- 1-1/2 tablespoon ketchup adjust to taste, and more for decoration
- salt and pepper
- Oil for pan frying
- 2 servings of cooked rice
- 4 eggs

## Instructions

1. Prepare the fried rice ingredients by finely chopping them.



2. Heat a large skillet over medium high heat with 2 tablespoons of oil. Add the onion, scallion, carrot, and beef, and stir fry until the onion turns soft and the meat is cooked through. Stir in 1 tablespoon of soy sauce and salt and pepper to taste.



3. Reduce the heat to medium. Add the rice, and stir well until the clumped up rice is broken up and all the ingredients are well combined. Add 1-1/2 tablespoons ketchup and salt and pepper to taste, and continue to stir until the ketchup is evenly incorporated into the fried rice. Transfer to a plate if using the same pan (non-stick) for the eggs.



4. Crack and beat 2 eggs in a bowl with a spoon or a fork. Stir in a pinch of salt. Heat a lightly oiled small non-stick pan over medium low heat. Add the egg mixture to the pan and swirl it around to cover the pan.



5. When the bottom is set but the top is still runny, turn off the heat and add one serving of the fried rice in the middle of the omelette.



6. Using a spatula, fold both sides of the omelette over the rice. Push the whole omurice to the side of the pan.



7. Flip it onto a plate. If desired, you can shape the omurice by hand using aluminium foil or a paper towel. Drizzle some ketchup on top. Repeat the last 3 steps for another serving.



## Notes

If the rice is a bit too hard after being in the fridge, heat it up in the microwave to soften it a little.

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