



Kimchi Fried Rice
Francis Lam
30 minutes



Sauerkraut Jeon (Korean Pancakes)
J. Kenji López-Alt
30 minutes



Fried Rice With Bacon and Ginger
Mark Bittman
10 minutes



Pork-and-Chive Dumplings
Tejal Rao
1 hour



Mochi Stuff
1 hour

Omurice (Japanese Rice Omelet)

Recipe from [Go Sugimoto](#)

Adapted by [Hannah Kirshner](#)

YIELD 2 servings

TIME 20 minutes

Save to Recipe Box



Omurice, a beloved staple of Japanese home cooking, is a linguistic and literal mash-up of omelet and rice. A plain omelet cloaks ketchup-flavored fried rice, often called “chicken rice” even when it’s made with ham or bacon, or no meat at all. It belongs to the category of so-called Western food know as yoshoku. This one takes cues from omurice served at countless kissaten, Japanese diners, but it most closely resembles a recipe from the London architect Go Sugimoto, who grew up between Washington, D.C., and Tokyo. “It was the first thing I learned to cook, and now I make it for my son,” he said, confessing that his is fancier than his mom’s, with butter instead of oil or margarine, vegetables in the rice, and a splash of dashi to flavor the omelet. —Hannah Kirshner



Karsten Moran for The New York Times

Japanese, Dinner, For Two, Lunch, Quick, Weekday, Main Course

Mark as **Cooked**

196 ratings ★★★★★

INGREDIENTS

FOR THE RICE:

- 2 tablespoons butter
- ½ medium onion, cut in 1/2-inch dice (about 3/4 cup)
- 1 medium carrot, peeled, cut in 1/4-inch dice (about 3/4 cup)
- 2 to 3 slices deli ham, cut into 1/2-inch pieces
- 2 cups cooked medium-grain rice, preferably day-old or cooked a little dry
- 2 tablespoons ketchup, plus more for serving
- 1 teaspoon soy sauce
- ¼ cup frozen peas
- 1 tablespoon chicken stock or dashi (optional)
- Salt and pepper
- Canola or safflower oil, or other neutral oil

FOR THE OMELET:

- 1 teaspoon canola or safflower oil, or other neutral oil
- 4 eggs
- 1 teaspoon dashi or water

PREPARATION

Step 1

Make the rice: Heat a large skillet over medium-high. Add 1 tablespoon butter, and then onion and carrot. Cook, stirring, until onion is translucent and a little browned at the edges, about 3 minutes. Add ham and cook, stirring, until it begins to brown, about 30 seconds.

Step 2

Add remaining 1 tablespoon butter, and then rice, breaking it up with a wooden spoon or long chopsticks. Adjust heat to medium and cook until the grains are glossy, 1 to 2 minutes. Stir in ketchup and soy sauce, and cook, stirring, another 30 seconds or so to caramelize. Stir in peas to heat through, and deglaze the pan with dashi or chicken stock. Remove from heat and season to taste with salt and pepper.

Step 3

To make a perfect mound of rice on each plate, grease a small bowl with canola or safflower oil and pack 1 cup of the rice. Invert this over a plate and remove the bowl. Repeat with the other half of the rice on a second plate.

Step 4

Make the omelet: In a small (6- or 7-inch) nonstick skillet (or a well-seasoned carbon steel omelet pan), heat 1/2 teaspoon oil, or just enough to coat the pan, over medium-high. Beat 2 eggs with 1/2 teaspoon dashi or water, until yolks and whites are completely blended. Season with salt and pepper.

Step 5

Pour the egg mixture into the heated pan. Shake and swirl the pan over the heat

Salt and pepper

Add to Your Grocery List


[Ingredient Substitution Guide](#)

[① Nutritional Information](#)

Pour the egg mixture into the heated pan. Shake and swirl the pan over the heat, stirring constantly with chopsticks or a fork as the eggs cook. When lots of small curds have formed and the eggs are custardy, about 30 seconds, let cook undisturbed until nearly set, about 30 seconds. Run a butter knife or small spatula around the edge of the omelet, and tap the pan firmly against the stove to release the omelet. Turn the omelet out onto the rice, custardy side down. Use a clean dish towel or paper towel to push the edges under the rice.

Step 6

Repeat with the other 2 eggs for the second omelet. Dress the omelets with a zigzag of ketchup (or a cute design if you've got a steady hand), and serve.



Hungry for more recipes?

Get recipes, tips and special offers in your inbox. Opt out or [contact us](#) anytime. See our [Privacy Policy](#).

[Sign Up](#)

COOKING NOTES

All 10 **Most Helpful 2** Private 0



Jimbo | 2 years ago

This dish was utterly delicious and surprisingly filling. Perfect for those who need to monitor glucose levels. I served the salmon with the herbs, a small salad, and a buttermilk biscuit.

👍 7 This is helpful



nb | 1 year ago

I saw this made on Queer Eye and then read a New Yorker article about omurice so I wanted to try it! This was so good. I don't usually fuss around with presentation-y things but the details here were relatively easy and made things perfect. I didn't use any meat, made a quick dashi (truly, 5 minutes) with kombu in my pantry, and an improvised ketchup/soy sauce glaze at the end instead of just ketchup on top. Also topped with scallions and sesame seeds. Fun to make and delicious.


👍 2 This is helpful

Like this recipe?

[🔖 Save to Recipe Box](#) [🖨️](#)

Adapted from [Go Sugimoto](#)


TRENDING ON COOKING



Spicy Roasted Shrimp and Broccoli Rabe
Melissa Clark

20 minutes


[🔖](#)



Eggs Kejriwal
Tejal Rao

10 minutes


[🔖](#)



World's Best Chocolate Cake
Yotam Ottolenghi, Yotam Ottoleng...

1 1/2 hours, plus cooling

[🔖](#)

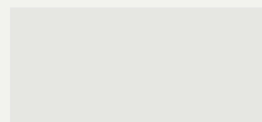
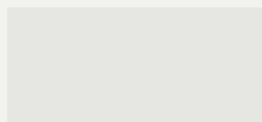
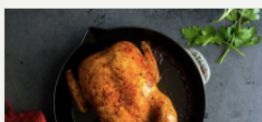


Creamy Turmeric Pasta
Sue Li

30 minutes

[🔖](#)

BRUSH UP ON THE BASICS WITH OUR COOKING GUIDES

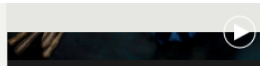




COOKING GUIDE
How to Roast Chicken
By Melissa Clark



COOKING GUIDE
How to Make Burgers
By Sam Sifton



COOKING GUIDE
How to Make Quiche
By Melissa Clark



COOKING GUIDE
How to Cook Cauliflower
By Alison Roman

Get Our Newsletter

Get recipes, tips and NYT special offers delivered straight to your inbox.
Opt out or [contact us](#) anytime. See our [Privacy Policy](#).

Sign Up

FOLLOW US



[ABOUT US](#)

[LEARN MORE](#)

[SHOP](#)