

Classic Egg Fried Rice

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 Serves: 4 |  Total Time: 15 minutes



Ingredients

- 3 cups cooked rice (day-old works best),
- 4 eggs,
- 1 cup frozen peas and carrots,
- 3 tablespoons soy sauce,
- 2 cloves garlic, minced,
- Sesame oil and vegetable oil



Instructions

- 1 Heat a tablespoon of vegetable oil in a large skillet over high heat. Add garlic and cook 30 seconds.
- 2 Add rice and press it into the pan, letting it crisp for a minute before stirring.
- 3 Push rice to the sides, scramble the eggs in the center, then mix everything together.
- 4 Add peas and carrots, pour in soy sauce, drizzle with a little sesame oil, and toss.
- 5 Serve hot.

