

Garlic Fried Rice

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
3-4 People	5 MIN	10 MIN		10

Garlic fried rice is a simple yet flavorful dish made with rice, garlic, and basic seasonings. It's known for its aromatic garlic flavor and slightly crispy texture, making it a popular choice in many cuisines. This easy recipe is perfect for using leftover rice and comes together quickly. Whether served as a side or a main dish, garlic fried rice is a delicious and satisfying option.

Ingredients

- 2 cups cooked rice (preferably day-old)
- 4-5 garlic cloves, finely chopped
- 2 tablespoons oil
- 1 tablespoon soy sauce (*optional*)
- Salt and pepper to taste
- 2 tablespoons green onions, chopped
- Optional: 1 egg

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 10 minutes
- Total Time: 15 minutes
- Servings: 3-4
- Course: Main / Side
- Cuisine: Asian-inspired

Cooking Method

Instructions

1. Heat oil in a pan or wok over medium-high heat.
2. Add garlic and sauté until lightly golden and fragrant.
3. Add cooked rice and break up any clumps.
4. Stir-fry for 3-5 minutes until heated through.
5. Add soy sauce, salt, and pepper.
6. Push rice to one side and scramble egg if using.
7. Mix everything together.
8. Stir in green onions.
9. Serve hot.

Cooking Tips

- Use day-old rice for best texture
- Cook garlic until golden, not burnt
- Use high heat for better flavor

Variations

- Add vegetables like peas or carrots
- Add chicken, shrimp, or tofu
- Use garlic chili oil for extra flavor
- Add sesame oil for aroma

What to Serve with Garlic Fried Rice

- Stir-fried vegetables
- Grilled chicken or seafood
- Eggs
- Asian dishes

Storage

Store in an airtight container in the refrigerator for up to **3 days**.

Reheating

Reheat in a pan for best texture.

Frequently Asked Questions

Why use day-old rice?

It's drier and gives better texture.

Can I make it without soy sauce?

Yes, it still tastes great.

Can I freeze fried rice?

Yes, for up to 1 month.

Recipe Author

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