

Indonesian Egg Fried Rice

This delicious fried rice is a great main dish, combining the classic combination of egg and rice, with the flavorful Indonesian twist of ginger, garlic, and onion.



Main Dish

Indonesian

20 min

Total time

Easy

Difficulty

351

kcal / serving

Ingredients

- Ingredients (1 person):
- 1/2 cup of cooked long-grain rice
- 1 egg
- 1 Diced onion
- 1 Diced garlic
- 1 Diced ginger
- Salt and pepper to taste
- 2 Tablespoons of cooking oil (or as needed)

Steps

- Steps:
- Heat a frying pan to medium-high heat and add cooking oil.
- Add onions, garlic, and ginger and stir-fry until the mixture becomes fragrant.
- Add the cooked rice and mix the ingredients together.
- Add salt and pepper to taste.
- Push the mixture to sides of the pan and add the egg to the empty space in the center.
- Scramble the egg and mix it into the rice.
- Cook until the egg is fully cooked, stirring to make sure everything is well mixed.
- Serve and enjoy!