

Korean Fried Rice

This quick and easy fried rice dish is a delicious side dish that is full of flavor and texture.



Side Dish

Korean

30 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1/2 cup of white rice
- 1 tablespoon of vegetable oil
- 1/4 cup of diced onion
- 1/4 cup of diced carrots
- 1/4 cup of diced bell pepper
- 2 cloves of garlic, minced
- 1 teaspoon of soy sauce
- 1 teaspoon of sesame oil
- 1/4 teaspoon of ground black pepper
- 1/4 teaspoon of red pepper flakes
- 2 tablespoons of chopped green onions
- 1 tablespoon of toasted sesame seeds

Steps

- 1 Cook the white rice according to package instructions.
- 2 Heat the vegetable oil in a large skillet over medium-high heat.
- 3 Add the onion, carrots, and bell pepper, and cook until softened, about 5 minutes.
- 4 Add the garlic and cook for 1 minute.
- 5 Add the cooked white rice and stir to combine.
- 6 Add the soy sauce, sesame oil, black pepper, and red pepper flakes, and stir to combine.
- 7 Cook for 2-3 minutes, stirring occasionally, until the rice is heated through.
- 8 Remove from the heat and stir in the green onions and sesame seeds.
- 9 Serve hot.