

Sausage and Egg Fried Rice

Savor the delightful combination of savory sausage and fluffy eggs with perfectly cooked rice in this quick and easy dish.

Ideal for breakfast or a satisfying meal any time of day!


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 cup cooked rice (preferably day-old)
- 1 sausage link (any variety), sliced
- 1 large egg
- 1 tablespoon soy sauce
- 1 tablespoon vegetable oil
- 1 green onion, chopped
- Salt and pepper to taste

Steps

- 1 In a large skillet or wok, heat the vegetable oil over medium heat.
- 2 Add the sliced sausage and cook until browned, about 3-4 minutes.
- 3 Push the sausage to one side of the pan and crack the egg into the other side. Scramble the egg until fully cooked.
- 4 Add the cooked rice to the pan, mixing everything together.
- 5 Pour in the soy sauce and stir to combine, ensuring the rice is evenly coated.
- 6 Season with salt and pepper to taste. Stir in the chopped green onion just before serving.