

# Savory Bacon Fried Rice

A delightful twist on classic fried rice, featuring crispy bacon and caramelized onions. This quick and easy dish is packed with flavor and perfect for a satisfying meal.


**15 min**

Total time

**easy**

Difficulty

**450**

kcal / serving

## Ingredients

- 1 cup cooked fresh rice
- 2 strips bacon, chopped
- 1/4 onion, finely diced
- 1 tablespoon salted butter
- Salt to taste

## Steps

- 1 In a skillet, cook the chopped bacon over medium heat until crispy. Remove and set aside, leaving the drippings in the pan.
- 2 Add the diced onion to the skillet and sauté until translucent and caramelized, about 3-4 minutes.
- 3 Stir in the cooked rice, breaking up any clumps. Add the crispy bacon back to the skillet.
- 4 Add the salted butter and mix well, allowing it to melt and coat the rice.
- 5 Season with salt to taste and stir everything together until heated through.
- 6 Serve hot, garnished with additional crispy bacon if desired.