

Spicy Masala Fried Rice

A flavorful twist on traditional fried rice with a kick of spice and tanginess.


20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 cup cooked rice
- 1/2 onion, chopped
- 1 green chili, chopped
- 5-6 curry leaves
- 1 tsp masala powder
- 1 tsp vinegar
- 1 tbsp green chili sauce
- 2 tbsp tomato sauce
- Salt to taste
- Oil for cooking

Steps

- 1 Heat oil in a pan and sauté chopped onions until translucent.
- 2 Add chopped green chili, curry leaves, and masala powder. Cook for 1-2 minutes.
- 3 Stir in the cooked rice and mix well.
- 4 Add vinegar, green chili sauce, tomato sauce, and salt. Stir fry for another 2-3 minutes.
- 5 Adjust seasoning if needed and serve hot.