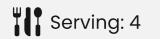
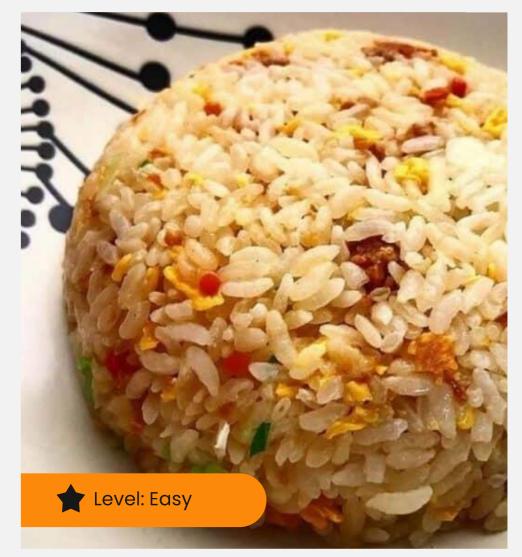


Recipe Card Easy Japanese Fried Rice



S Cooking Time: 30 min



INGREDIENTS KitchenBooQ.com

2 cups jasmine rice

- 2 cups chicken stock
- 1½ cups water
- 4 tablespoons butter, divided, or more to taste
- 2 large eggs, beaten
- 2 tablespoons vegetable oil
- 3 tablespoons sesame seeds, or to taste
- 2 tablespoons soy sauce (such as Kikkoman®), or to taste
- ⅓ teaspoon salt
- 1/8 teaspoon ground black pepper

P R E P A R A T I O N

1. Place rice, chicken stock, and water in a medium saucepan; bring to a boil. Reduce heat to low, cover, and simmer until tender and liquid has been absorbed, 15 to 20 minutes.

2 .Remove from the heat, stir in 2 tablespoons butter, and let cool to room temperature, about 30 minutes.

3. Heat vegetable oil in a skillet over medium heat. Add eggs and scramble, stirring often to chop chunks of egg into small bits with a spatula.

4. Place rice in a large mixing bowl, add eggs, and toss together.

5. Melt remaining 2 tablespoons butter in a large frying pan over mediumhigh heat. Dump rice mixture into the hot pan. Add sesame seeds, 2 tablespoons soy sauce, salt, and pepper. Cook, stirring often, for 8 minutes.
6. Taste and add more butter or soy sauce as desired. Serve.