



## Recipe Card

# Easy Japanese Fried Rice



Serving: 4



Cooking Time: 30 min



★ Level: Easy

## INGREDIENTS [KitchenBooQ.com](https://www.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  
⅛ teaspoon salt  
⅛ teaspoon ground black pepper

## PREPARATION

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 medium-high 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.