



♥ recipes worth sharing

HAM FRIED RICE

☆☆☆☆☆ 4.9 / 5.0

Everyone needs a go-to fried rice recipe! This easy ham fried rice is infinitely customizable and is fantastic for using up leftovers. So simple and so much flavor!



PREP TIME
5 min



COOK TIME
15 min



SERVINGS
6



TEMPERATURE
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INGREDIENTS

- 4 cups COLD cooked white (Jasmine) rice
- 2 tbs. bacon grease or the oil of your choice
- 3 eggs beaten
- 1/4 cup low-sodium soy sauce
- 1 tbs. sesame oil
- 2 cups diced cooked ham (1/4-1/2 inch pieces)
- 1 cup frozen corn
- 1/2 cup frozen peas
- 3 green onions (sliced thin)
- 1/4-1/2 teaspoon. freshly ground black pepper
- 1 tbs. butter
- optional: kosher salt (only as needed)
- optional: 10 small button mushrooms halved and sliced thin, about 1 cup

Note: If you are missing an ingredient just click it. It will highlight it to remind you to pick it up.



STEP-BY-STEP INSTRUCTIONS



1 Scramble the eggs.
Warm 1 Tbsp. of bacon grease in a large skillet over medium heat. Swirl the oil to coat the pan. Pour the eggs into the pan and stir scrambled until cooked. Remove to a plate.



2 Cook the ham.
Add the remaining 1 Tbsp. of bacon grease to the skillet and increase heat to medium high. Add the ham and stir to coat, continuing to stir and cook for about 3 minutes.



3 Add rice and veggies.
Add the rice and cook, stirring and cooking for about 1-2 minutes. Add the soy sauce and continue stirring and cooking.



4 Finish the fried rice.
Add the corn, peas, and eggs. Stir and cook an additional 3-4 minutes, until everything is hot. Add the green onions to the skillet. Sprinkle with pepper. Stir gently to combine.



5 Add butter and serve.
Push the rice out of the center of the skillet and add the butter. Allow it to melt and stir to distribute the melted butter throughout the rice. Taste the rice and add salt, ONLY if needed.

TIPS & VARIATIONS

♥ The rice for this recipe needs to be completely chilled, so that it can be easily broken apart into individual grains without any clumping or sticking. I suggest making the rice a day or two (even as much as 4-5 days) before you want to use it. The key to great fried rice is using rice that is as dry as possible, so that your fried rice won't be mushy or soft.

♥ The great news is that this whole fried rice situation is easily customizable to what you have on hand. The meat can be left out or swapped with another favorite. Other veggies can be added in also.



⇒ Family favorites, one recipe at a time. ⇐

