

10 Best Rice Cooker Recipes

Volume: 1


BEST RICE RECIPES



TOP KITCHEN DIARIES

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DEDICATION



Dedicated to those who find joy in the art of cooking. May these recipes bring warmth, laughter, and delicious moments to your table. Here's to creating memories and savoring the simple pleasures that food, shared with love, can bring into our lives.

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Perfect White Rice

Cooking the perfect pot of white rice is a fundamental skill in the kitchen. With the help of a rice cooker, achieving fluffy, tender rice is practically foolproof. Follow this simple recipe for a side dish that pairs well with almost any meal.

Ingredients

- 1 cup white rice (long-grain or medium-grain)
- 2 cups water
- 1/2 teaspoon salt (optional)

Prep Time	2 minutes
Cook Time	15-20 minutes (may vary depending on the rice cooker)
Total Servings	Makes approximately 4 servings

Nutrition Facts

Calories: 200 per serving (1/2 cup cooked rice)

1. Total Fat: 0g
2. Saturated Fat: 0g
3. Trans Fat: 0g
4. Cholesterol: 0mg
5. Sodium: 0mg (without added salt)
6. Total Carbohydrates: 45g
7. Dietary Fiber: 0g
8. Sugars: 0g
9. Protein: 4g

Note: Nutritional values are approximate and may vary based on specific rice brands and serving sizes.

Directions

1. Measure the Rice:

Start by measuring out 1 cup of white rice. Use long-grain or medium-grain white rice for the best results. Rinse the rice under cold water to remove excess starch.

2. Add Water:

Transfer the rinsed rice to the rice cooker. Add 2 cups of water. Optionally, sprinkle in 1/2 teaspoon of salt for added flavor.

3. Set the Rice Cooker:

Place the lid on the rice cooker and select the "white rice" setting if your rice cooker has one. If not, simply choose the standard setting. Turn on the rice cooker and let it do its magic.

4. Wait Patiently:

Allow the rice cooker to do its job. It will automatically switch to the "warm" setting once the rice is done. This typically takes around 15-20 minutes, but it may vary depending on your specific rice cooker.

5. Fluff the Rice:

Once the rice cooker indicates that it's finished, let it sit for a few minutes. Then, fluff the rice gently with a fork. This helps to separate the grains and gives you that perfect, fluffy texture.

6. Serve and Enjoy:

Spoon the cooked white rice onto plates and serve it as a versatile side dish alongside your favorite main courses. Whether it's stir-fries, curries, or grilled meats, this white rice complements a wide range of dishes.

Enjoy the simplicity and versatility of perfectly cooked white rice from your rice cooker. It's the ideal accompaniment to a variety of dishes and a staple that every home cook should master.



Egg Fried Rice

A classic dish reimaged for the modern kitchen. With the convenience of a rice cooker, you can whip up this delightful and comforting meal in no time, making it a perfect addition to your weeknight dinner.

Ingredients

- 2 cups jasmine or basmati rice, cooked and cooled
- 3 eggs, lightly beaten
- 1 cup mixed vegetables (peas, carrots, corn)
- 3 green onions, thinly sliced
- 3 tablespoons soy sauce
- 1 tablespoon sesame oil
- 2 tablespoons vegetable oil
- Salt and pepper to taste
- Optional: 1 cup cooked and diced chicken or shrimp for added protein

Prep Time	10 minutes
Cook Time	15-20 minutes
Total Servings	4 servings

Nutrition Facts

Calories: 300 per serving

1. Total Fat: 0g
2. Saturated Fat: 0g
3. Trans Fat: 0g
4. Cholesterol: 0mg
5. Sodium: 0mg (without added salt)
6. Total Carbohydrates: 45g
7. Dietary Fiber: 0g
8. Sugars: 0g
9. Protein: 4g

Note: Nutritional values are approximate.

Directions

Step 1: Cook the Rice:

1. Rinse rice under cold water until clear.
2. In the rice cooker, combine rice with the recommended water and cook until done.
3. Once cooked, spread the rice on a large tray or plate to cool.

Step 2: Scramble the Eggs:

1. In a large skillet or wok, heat 1 tablespoon of vegetable oil over medium-high heat.
2. Pour the beaten eggs into the skillet, stirring gently until just set.
3. Remove the scrambled eggs from the skillet and set aside.

Step 3: Sauté Vegetables:

1. In the same skillet, add the remaining vegetable oil.
2. Sauté the mixed vegetables until they are tender-crisp.
3. Add a pinch of salt and pepper for seasoning.

Step 4: Combine Ingredients:

1. Return the cooked rice to the skillet with the vegetables.
2. Pour soy sauce and sesame oil over the mixture.
3. Stir well to combine and evenly distribute the flavors.

Step 5: Add Scrambled Eggs:

1. Gently fold in the scrambled eggs until they are evenly distributed.
2. If desired, add cooked and diced chicken or shrimp for extra protein.

Step 6: Garnish and Serve:

1. Stir in sliced green onions for a burst of freshness and color.
2. Serve hot, garnished with additional green onions if desired

Enjoy the simplicity of our Egg Fried Rice, where each grain is infused with the goodness of scrambled eggs and vibrant vegetables. With the rice cooker doing the heavy lifting, this dish is not only delicious but also a breeze to prepare. Elevate your home-cooked meals with this quick and satisfying recipe.



Brown Rice & Vegetables

This Brown Rice with Vegetables recipe cooked in a rice cooker is not only delicious but also a time-saver. Packed with the goodness of brown rice and colorful vegetables, this dish is a perfect addition to your weeknight dinner rotation.

Ingredients

- 1 cup brown rice
- 2 cups mixed vegetables chopped (carrots, broccoli, bell peppers, peas, etc.)
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 3 cups vegetable broth
- 1 teaspoon dried herbs (oregano, thyme, or rosemary)
- Salt and pepper to taste

Prep Time	15 minutes
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Cook Time	30 minutes
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Total Servings	4 servings
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Nutrition Facts

Calories: 250 per serving

1. Protein: 5g
2. Carbohydrates: 45g
3. Fiber: 6g
4. Fat: 7g
5. Saturated Fat: 1g
6. Cholesterol: 0mg
7. Sodium: 600mg
8. Sugar: 4g

Note: Nutritional values are approximate.

Directions

Step 1. Prepare the Ingredients:

Rinse the brown rice under cold water until the water runs clear.

Chop all the vegetables into bite-sized pieces.

Finely chop the onion and mince the garlic.

Step 2. Sauté the Aromatics:

Heat olive oil in a pan over medium heat.

Add chopped onions and minced garlic.

Sauté until the onions become translucent.

Step 3. Add Vegetables:

Add the mixed vegetables to the pan and sauté for another 3-5 minutes until they start to soften.

Season with salt, pepper, and dried herbs. Mix well.

Step 4. Rinse and add Brown Rice:

Rinse the brown rice once again and add it to the rice cooker. Pour the sautéed vegetables over the rice.

Step 5. Cook in the Rice Cooker:

Add vegetable broth to the rice cooker. Close the lid and set the rice cooker to the brown rice setting or the normal setting if your rice cooker doesn't have a specific brown rice option. Allow it to cook according to the rice cooker instructions.

Step 6. Serve and Enjoy:

Once the rice cooker indicates that the cooking is complete, fluff the rice with a fork.

Serve the brown rice with vegetables hot, garnished with fresh herbs if desired.

Enjoy a wholesome and nutritious meal with this easy-to-make Brown Rice with Vegetables cooked in a rice cooker. It's a delightful way to incorporate more fiber and vitamins into your diet without compromising on flavor or convenience. Add your favorite protein source for a complete and balanced meal.



Chicken and Rice

If you're looking for a hassle-free and delicious meal, this Chicken and Rice in a rice cooker recipe is just what you need. With minimal prep and cleanup, you can have a wholesome dish that's perfect for any day of the week.

Ingredients

- 1 cup long-grain white rice
- 1.5 lbs. boneless, skinless chicken thighs (or breasts), cut into bite-sized pieces
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 bell pepper, diced
- 1 cup frozen peas and carrots
- 2 cups chicken broth
- 1 teaspoon dried thyme
- 1 teaspoon paprika
- Salt and pepper to taste

Prep Time	15 minutes
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Cook Time	30 minutes
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Total Servings	4 servings
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Nutrition Facts

Calories: 400 per serving

1. Protein: 25g
2. Carbohydrates: 50g
3. Fat: 10g
4. Fiber: 4g
5. Sugar: 3g

Note: Nutritional values are approximate.

Directions

Step 1. Prepare the Ingredients:

Rinse the brown rice under cold water until the water runs clear. Chop the onion, mince the garlic, dice the bell pepper, and cut the chicken into bite-sized pieces.

Step 2. Sauté the Aromatics:

Turn on the rice cooker to the sauté function or use a separate skillet. Add a little oil and sauté the chopped onion until translucent. Add minced garlic and diced bell pepper, cooking until softened.

Step 3. Add Chicken and Spices:

Add the chicken pieces to the rice cooker or skillet and cook until browned. Season with dried thyme, paprika, salt, and pepper, stirring to coat the chicken evenly.

Step 4. Add Rice and Liquid:

Add rinsed rice to the rice cooker or transfer the sautéed mixture to the rice cooker if using a skillet. Pour in chicken broth, and add frozen peas and carrots. Mix everything well, ensuring the rice and chicken are evenly distributed.

Step 5. Cook in the Rice Cooker:

Close the rice cooker lid and switch to the rice cooking setting. Allow the rice cooker to work its magic until it switches to the warm setting (usually around 15-20 minutes).

Step 6. Fluff and Garnish:

Once done, fluff the rice with a fork. Garnish with fresh parsley if desired.

Enjoy this effortlessly tasty Chicken and Rice dish made right in your rice cooker. It's a perfect balance of flavors and a complete meal that your family will love. Plus, with quick prep and minimal cleanup.



Shrimp and Rice

Looking for a quick and delicious weeknight dinner? Look no further! This shrimp and rice recipe cooked in a rice cooker is not only easy to make but also packed with flavor.

Ingredients

- 1 cup long-grain white rice
- 1-pound medium-sized shrimp, peeled and deveined
- 1 tablespoon olive oil
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 red bell pepper, diced
- 1 cup frozen peas
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1 teaspoon dried oregano
- 2 cups chicken broth
- 1/4 cup chopped fresh parsley for garnish
- Salt and pepper to taste
- Tomato wedges for serving

Prep Time	15 minutes
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Cook Time	25 minutes
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Total Servings	4 servings
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Directions

Step 1. Rinse the Rice:

Start by rinsing the rice under cold water until the water runs clear. This removes excess starch and helps prevent the rice from becoming too sticky.

Step 2. Sauté the Aromatics:

In the rice cooker, heat olive oil and sauté the chopped onion and garlic until they become translucent. Add diced red bell pepper and continue cooking for another 2-3 minutes.

Step 3. Add Shrimp and Spices:

Stir in the shrimp, paprika, cumin, oregano, salt, and pepper. Cook until the shrimp turn pink and opaque.

Step 4. Add Rice and Peas:

Add the rinsed rice to the rice cooker and stir to coat it with the flavors. Toss in the frozen peas and mix everything well.

Step 5. Pour in Chicken Broth:

Pour the chicken broth into the rice cooker and give it a gentle stir to ensure everything is evenly distributed.

Step 6. Cook the Dish:

Close the rice cooker lid and set it to the "Cook" or "White Rice" setting. Let it cook until the rice cooker indicates that it's done.

Step 7. Fluff and Garnish:

Once the rice cooker completes the cooking cycle, fluff the rice with a fork. Sprinkle chopped fresh parsley over the dish for a burst of color and flavor.

Step 8. Serve:

Serve the shrimp and rice hot, garnished with tomato wedges.

This shrimp and rice in a rice cooker recipe is a delightful combination of convenience and flavor. It's a perfect dish for busy evenings when you want a wholesome homemade meal without spending hours in the kitchen.

Nutrition Facts

Calories: 300 per serving

1. Protein: 25g
2. Carbohydrates: 45g
3. Fat: 1.5g
4. Fiber: 5g
5. Sugar: 4g
6. Cholesterol: 180mg
7. Sodium: 800mg

Note: Nutritional values are approximate.



Vegetarian Fried Rice

Delicious, easy, and quick – this Vegetarian Fried Rice made in a rice cooker is a perfect weeknight dinner that’s both satisfying and wholesome. Packed with colorful vegetables and aromatic flavors, it’s a delightful twist on the classic fried rice recipe.

Ingredients

- 2 cups of cooked rice (preferably cooled or day-old rice)
- 1 cup of mixed vegetables (carrots, peas, corn, and diced bell peppers)
- 1/2 cup of chopped green onions
- 3 cloves of garlic, minced
- 2 tablespoons of soy sauce
- 1 tablespoon of sesame oil
- 1 tablespoon of vegetable oil
- 1/2 teaspoon of ginger, grated
- Salt and pepper to taste
- Optional: 2 eggs, beaten (for added protein)

Prep Time 15 minutes

Cook Time 20 minutes

Total Servings 4 servings

Nutrition Facts

Calories: 250 per serving

1. Total Fat: 8g
2. Saturated Fat: 1g
3. Trans Fat: 0g
4. Cholesterol: 0mg
5. Sodium: 600mg
6. Total Carbohydrates: 38g
7. Dietary Fiber: 3g
8. Sugars: 2g
9. Protein: 5g

Note: Nutritional values are approximate.

Directions

Step 1. Prepare the Rice:

Start by cooking 2 cups of rice according to the package instructions. It’s ideal to use cooled or day-old rice as it tends to be less sticky, making the fried rice texture better. If you’re using freshly cooked rice, spread it out on a baking sheet to cool while you prepare the other ingredients.

Step 2. Sauté Vegetables and Aromatics:

In the rice cooker, heat 1 tablespoon of vegetable oil. Add minced garlic and grated ginger, sautéing until fragrant. Toss in the mixed vegetables and cook until they are tender but still crisp.

Step 3. Add Rice and Flavors:

Once the vegetables are ready, add the cooked rice to the rice cooker. Pour in soy sauce and sesame oil. Stir well to ensure the rice is evenly coated with the flavors. Optional: Push the rice mixture to one side of the rice cooker and pour the beaten eggs onto the empty side. Scramble the eggs until cooked and then mix them into the rice.

Step 4. Season and Garnish:

Season the fried rice with salt and pepper according to your taste. Sprinkle chopped green onions on top for freshness and color. Stir everything together to combine the ingredients evenly.

Step 5. Serve:

Once everything is heated through, your Vegetarian Fried Rice is ready to be served. Spoon it onto plates or into bowls, and perhaps garnish with additional green onions. Pair it with soy sauce or hot sauce if desired.

Enjoy this easy and delightful Vegetarian Fried Rice made effortlessly in your rice cooker. It’s a fantastic way to turn simple ingredients into a flavorful and satisfying meal. Customize it with your favorite veggies or add tofu for an extra protein boost.



Mexican Rice

Delicious, easy, and quick – this Mexican Rice made in a rice cooker is a perfect weeknight dinner.

Ingredients

- 2 cups long-grain white rice
- 1 tablespoon vegetable oil
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 1 can (14 ounces) diced tomatoes, undrained
- 1 can (4 ounces) green chilies, diced
- 2 cups chicken broth (or vegetable broth for a vegetarian option)
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1/2 teaspoon salt (adjust to taste)
- 1/4 cup fresh cilantro, chopped (optional, for garnish)

Prep Time	15 minutes
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Cook Time	25 minutes
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Total Servings	4 servings
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Nutrition Facts

Calories: 250 per serving

1. Total Fat: 4g
2. Saturated Fat: 0.5g
3. Cholesterol: 0mg
4. Sodium: 450mg
5. Total Carbohydrates: 50g
6. Dietary Fiber: 2g
7. Sugars: 3g
8. Protein: 5g

Note: Nutritional values are approximate.

Directions

Step 1. Prepare the Rice:

Rinse the rice under cold water until the water runs clear. This helps remove excess starch and prevents the rice from becoming too sticky. In the rice cooker, heat the vegetable oil over medium heat. Add chopped onions and minced garlic, sauté until they become translucent.

Step 2. Add Tomatoes and Chilies:

In the rice cooker, heat 1 tablespoon of vegetable oil. Add minced garlic and grated ginger, sautéing until fragrant. Toss in the mixed vegetables and cook until they are tender but still crisp.

Step 3. Incorporate Spices:

Sprinkle the ground cumin, chili powder, and salt over the mixture. Stir thoroughly to ensure the spices are evenly distributed.

Step 4. Add Rice and Broth:

Add the rinsed rice to the rice cooker, mixing it with the tomato and spice mixture. Pour in the chicken (or vegetable) broth, stirring once more to combine.

Step 5. Cook:

Close the rice cooker lid and set it to the “Cook” setting. Allow the rice to cook according to the rice cooker’s instructions. This typically takes about 20–25 minutes.

Step 6. Fluff and Garnish:

Once the rice cooker indicates that it’s done, open the lid and fluff the rice gently with a fork. If desired, sprinkle fresh cilantro on top for a burst of flavor and color.

Step 7. Serve:

Spoon the Mexican rice onto serving plates and garnish with additional cilantro. Serve with lime wedges on the side for a tangy kick.

Enjoy this easy and flavorful Mexican Rice straight from your rice cooker! It’s a perfect side dish for your favorite Mexican-inspired meals or a delicious standalone dish for a quick and satisfying meal.



Lemon Chicken and Rice

Transform your weeknight dinner with this easy-to-make Lemon Herb Chicken and Rice dish, all prepared in the convenience of your trusty rice cooker. It's a flavorful one-pot meal that's not only delicious but also minimizes the cleanup time, giving you more moments to savor.

- ## Ingredients
- 4 boneless, skinless chicken breasts
 - 1/4 cup olive oil
 - 3 tablespoons lemon juice
 - 2 cloves garlic, minced
 - 1 teaspoon dried oregano
 - 1 teaspoon dried thyme
 - Salt and pepper to taste
 - 2 cups long-grain white rice
 - 4 cups chicken broth
 - 1 lemon, thinly sliced
 - 2 tablespoons fresh parsley, chopped (for garnish)

Prep Time	15 minutes
Cook Time	25 minutes
Total Servings	4 servings

Nutrition Facts

Calories: 300 per serving

1. Protein: 30g
2. Carbohydrates: 55g
3. Fat: 12g
4. Fiber: 2g
5. Sugar: 1g
6. Sodium: 800mg

Note: Nutritional values are approximate.

- ## Directions
- Step 1. Marinate the Chicken:**
1. In a bowl, combine olive oil, lemon juice, minced garlic, dried oregano, dried thyme, salt, and pepper.
 2. Place chicken breasts in a resealable plastic bag or a shallow dish, pour half of the marinade over them, and refrigerate for at least 30 minutes.
- Step 2. Prepare the Rice Cooker:**
1. Rinse rice under cold water until clear.
 2. In the rice cooker, combine rinsed rice and chicken broth.
 3. Add marinated chicken breasts on top of the rice.
 4. Arrange lemon slices over the chicken.
 5. Pour the remaining marinade over the chicken and rice.
- Step 3. Cook in the Rice Cooker:**
1. Close the rice cooker lid and set it to the "Cook" setting.
 2. Allow the rice cooker to complete its cycle until both the chicken and rice are cooked.
 3. Ensure the chicken reaches an internal temperature of 165°F (74°C).
 4. Once done, fluff the rice with a fork.
- Step 4. Serve and Garnish:**
1. Carefully remove chicken breasts from the rice cooker and slice them.
 2. Serve sliced chicken over lemon-infused rice.
 3. Garnish with chopped fresh parsley.

Enjoy the delightful blend of citrusy lemon and aromatic herbs in this Lemon Herb Chicken and Rice, prepared effortlessly in your rice cooker. Elevate your dinner game with minimal effort and maximum flavor.



Rice and Fish Delight

Experience the simplicity and deliciousness of a one-pot wonder with our Rice and Fish recipe. Prepared effortlessly in a rice cooker, this dish combines the goodness of perfectly cooked rice with the rich flavors of fish.

- ### Ingredients
- 1 cup long-grain white rice
 - 1.5 cups water
 - 4 fish fillets (such as tilapia or cod)
 - 1 lemon, sliced
 - 2 tablespoons olive oil
 - 2 cloves garlic, minced
 - 1 teaspoon dried herbs (such as thyme or dill)
 - Salt and pepper to taste
 - Fresh parsley, chopped (for garnish)

Prep Time	10 minutes
Cook Time	25 minutes
Total Servings	4 servings

Nutrition Facts

Calories: 300 per serving

1. Protein: 20g
2. Carbohydrates: 35g
3. Fat: 10g
4. Fiber: 2g
5. Sugar: 0g
6. Sodium: 400mg

Note: Nutritional values are approximate.

- ### Directions
- Step 1. Prepare the Rice:**
1. Rinse the rice under cold water until the water runs clear.
 2. In the rice cooker, combine the rinsed rice and water.
 3. Add a pinch of salt, stir, and set the rice cooker to the “Cook” setting.
- Step 2. Season the Fish:**
1. While the rice is cooking, season the fish fillets with salt, pepper, and dried herbs on both sides.
 2. Place the seasoned fish fillets on top of the partially cooked rice in the rice cooker.
- Step 3. Infuse Flavor:**
1. Drizzle olive oil over the fish fillets.
 2. Sprinkle minced garlic evenly over the fish.
 3. Arrange lemon slices on top.
- Step 4. Continue Cooking:**
1. Close the rice cooker lid and allow it to complete the cooking cycle.
 2. Ensure the fish is cooked through, and the rice is tender.
- Step 5. Serve and Garnish:**
1. Carefully fluff the rice with a fork, incorporating the flavors from the fish.
 2. Serve each portion with a fish fillet on top.
 3. Garnish with chopped fresh parsley for a burst of color and added freshness.

Enjoy the convenience of a one-pot meal with our Rice and Fish recipe. The rice cooker does all the work, leaving you with a scrumptious dish that’s perfect for busy evenings. Dive into the flavors of well-seasoned fish and fluffy rice in every bite.



Minced Beef Fried Rice

A classic dish reimaged for the modern kitchen. With the convenience of a rice cooker, you can whip up this delightful and comforting meal in no time, making it a perfect addition to your weeknight dinner.

Ingredients

- 1-pound ground beef
- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon sesame oil
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 2 cups long-grain white rice, cooked and cooled
- 1 cup mixed vegetables (carrots, peas, corn)
- 3 green onions, chopped
- 2 cloves garlic, minced
- 2 eggs, beaten
- 3 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon vegetable oil
- Sesame seeds and chopped green onions for garnish

Prep Time 10 minutes

Cook Time 15–20 minutes

Total Servings 4 servings

Nutrition Facts

Calories: 400 per serving

1. Protein: 25g
2. Carbohydrates: 45g
3. Fat: 15g
4. Fiber: 3g
5. Sugar: 2g
6. Sodium: 900mg

Note: Nutritional values are approximate.

Directions

Step 1: Prepare the Minced Beef:

1. In a skillet over medium heat, brown the ground beef.
2. Drain excess fat and add soy sauce, oyster sauce, sesame oil, garlic powder, salt, and pepper.
3. Cook until the beef is fully seasoned. Set aside.

Step 2: Cook the Rice:

1. Rinse rice under cold water until clear.
2. In the rice cooker, combine rice with the recommended water and cook until done.

Step 3: Stir-Fry Vegetables:

1. In a large skillet or wok, heat vegetable oil over medium-high heat.
2. Add minced garlic and chopped green onions, sauté until fragrant.
3. Add mixed vegetables and cook until they are tender yet crisp.

Step 4: Scramble the Eggs:

1. Push the vegetables to one side of the skillet.
2. Pour beaten eggs into the cleared side, scramble, and cook until just set.

Step 5: Combine Ingredients:

1. Add the cooked rice to the skillet with vegetables and eggs.
2. Pour soy sauce and oyster sauce over the mixture.
3. Stir well to combine.

Step 6: Add Minced Beef:

1. Gently fold in the seasoned minced beef until evenly distributed.
2. Cook for an additional 3–5 minutes, allowing flavors to meld.

Step 7: Garnish and Serve:

1. Garnish with sesame seeds and additional chopped green onions.
2. Serve hot and enjoy.

Indulge in the rich flavors of our Minced Beef Fried Rice, a quick and satisfying dish made effortlessly in a rice cooker. This recipe is a delightful marriage of savory beef, fluffy rice, and vibrant vegetables, ensuring a hearty and delicious meal for the whole family.



TEAM FOOD REGENCY

We at Food Regency think that food has the ability to change people. For those who share a love about cooking, home cooks, and food, our blog is a virtual paradise. Regardless of your level of experience in the kitchen, our platform aims to encourage, inform, and celebrate the art of cooking.

We appreciate you coming along on this culinary journey with us. We're so happy to have you join the Food Regency community, whether you're here for the recipes, cooking advice, or just to indulge in your passion for food.



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