

Ham Fried Rice

**JERNEJ KITCHEN**

HAM FRIED RICE

Ham Fried Rice with vegetables is a simple and nutritious meal ready in 30 minutes. You can use leftover Easter ham or your favorite type of ham.

- serves
4
people
- preparation:
10
minutes
- cook:
20
minutes
- total time:
30
minutes

rice

Rinse the long-grain rice thoroughly and place it in a saucepan. Pour in enough water so that it is about two centimeters above the rice. Add salt and wait for it to boil. Then reduce the heat, cover with a lid, and cook for 11 minutes. Set aside to let the rice cool completely for at least 1 hour. Optionally, you can also do this a day in advance. Store in the refrigerator.

eggs

Add a tablespoon of oil to a deep pan or wok and place it over high heat. Add the beaten eggs and let them cook for about a minute until they set, then stir to scramble them. Cook for another 30 seconds, then transfer to a plate.

fried rice

Clean the same pan and add oil or butter. Once melted over medium heat, add the diced Easter ham. Fry for 3-4 minutes, then add the minced garlic and cook for another minute. Add the rice, stir, and fry for 2 minutes, then add the tomato paste, fish sauce, and sugar. Cook for 1 more minute.

add vegetables

Add the frozen peas, chopped spring onion greens, and the cooked scrambled eggs. Fry for another 4 minutes. Season with soy sauce, mix well, and cook for an additional 2 minutes. Then divide among plates and serve.

fried rice

300 g (10.5 oz) long grain rice

2 tbsp canola or sesame oil

3 eggs

1 tbsp unsalted butter

180 g (6.3 oz) ham, cut into cubes

2 garlic cloves

1 tbsp tomato paste

2 tbsp fish sauce

1/2 tsp sugar

180 g (1 cup) frozen peas

3 spring onions

4 tbsp light soy sauce

Tools and equipment

saucepan

deep pan or wok pan

plate

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