


Garlic Fried Rice

By Ann Maloney

 Servings: 4 (makes 4 cups)

 Total: 20 mins

- 2 tablespoons neutral oil, such as vegetable
- 10 garlic cloves, finely chopped
- 2 scallions, finely chopped, plus more for serving
- 4 cups cooked white rice, chilled or at room temperature
- 1/4 teaspoon fine salt
- 1/4 teaspoon freshly ground black pepper

Step 1

Set a fine-mesh sieve over a small heatproof bowl, and place it near the stove.

Step 2

In a wok or medium skillet over medium heat, heat the oil for about 1 minute. Add the garlic and stir-fry until it is evenly light golden brown, 2 to 3 minutes. Pour the oil and garlic through the sieve, allowing the excess oil to drain from the garlic. Set the fried garlic aside.

Step 3

Return the oil to the wok or skillet, using a silicone spatula to scrape every drop from the bowl. Set over medium-high heat and heat until smoking hot. Add the scallions, quickly followed by the cooked rice, and stir-fry until the grains have separated and are piping-hot, 3 to 4 minutes. Season with the salt and pepper and toss to combine.

Step 4

Transfer the rice to a serving bowl or platter and sprinkle with the fried garlic and additional scallions and serve.

