

Burnt Garlic Coriander Fried Rice

Shinjini Ghatak



Fried rice with a unique flavour of burnt garlic and fresh coriander leaves.

Prep time 10 mins

Cook time 15 mins

Serves 4

Cuisine [South Indian](#)

Course [Main Course](#)

Difficulty [Easy](#)

Dietary [Vegetarian](#)

Main Ingredients [Rice](#)

Fried rice has many variations. This fried rice has two unique flavors which are dominant and imparts a delicious flavour to the dish. The over fried garlic imparts a strong garlic flavor while fresh coriander leaves balances it with a fresh leafy flavor.

Ingredients

- 2 cups of cooked rice
- 1 cup finely shredded cabbage
- 1 cup yellow bell pepper
- 1 cup red bell pepper
- 1 cup French beans chopped
- 1 cup sweet corn
- 10 cloves of garlic finely chopped
- 2 tbsp butter
- 1 tbsp soy sauce (dark)
- 1 tsp vinegar
- 1 tbsp white pepper
- 1 tsp Ajjin-o-moto
- 1 cup fresh coriander leaves chopped
- Salt to taste

Steps

1. In a deep wok , melt the butter. Add the garlic and fry till it turns deep golden brown in color.This will take about 2 minutes.
2. To this add the French beans and continue frying for another 2 minutes till the beans are cooked. Add the cabbage , sweet corn, yellow and red bell pepper.
3. Fry for 3 minutes. Add the salt, soy sauce , vinegar and ajjin-no-moto and mix everything well. Add the rice and fry very fast on a high flame.
4. Sprinkle the tablespoon of oil and mix again. Add the coriander leaves and mix everything well. You can an extra dash of soy sauce as well if you prefer a dark colour.