Weeknight Fried Rice. [Sam Sifton](https://cooking.nytimes.com/ourcooks/sam-sifton/my-recipes)

<https://cooking.nytimes.com/recipes/1020016-weeknight-fried-rice>



*This is a no-recipe recipe, a recipe without an ingredients list or steps. It invites you to improvise in the kitchen.*

Start with some cooked rice, white or brown, a cup or so per person, made fresh or pulled from the freezer where you keep some in a plastic bag against the promise of just such an exercise. (The chill helps separate the grains.) Also helpful, also in the freezer: bags of diced organic vegetables you can get at the market (the mixed corn, carrots and peas number, for instance). For the rest: meat if you eat meat, a couple eggs, lots of chopped garlic and ginger, some scallions. You can make a sauce from soy sauce and sesame oil (about a 3:1 ratio) and fire it up with a teaspoon or two of gochujang. You’ll need a little less than a quarter cup of sauce to feed four.

To the wok! Crank the heat, add a little neutral oil, then toss in your meat. I like chopped brisket from the barbecue joint, or pastrami from the deli, or ground pork, or bacon, or leftover roast chicken — whatever you decide on, you’ll need far less than you think. After the meat crisps, fish it from the pan and add about a tablespoon each of minced garlic and ginger, a handful of chopped scallions. Stir-fry for 30 seconds or so, then add those frozen vegetables. More stir-frying. Return the meat to the wok. Stir-fry. Clear a space in the center of the wok and add the eggs, cooking them quickly to softness. Throw in the sauce, then the rice, and mix it all together until it’s steaming hot. Finish with more chopped scallions.

I enjoyed making this quick stirfried rice and I added anything that I just happen to have ready to harvest in the garden, including:

Bok Choy

Bell peppers

Green Onions (I cook these in the stirfry and then I add them sprinkled on top as a garnish when serving).

Swiss chard

I also tend to add frozen green peas.

This makes a great vegetarian stirfry but I've had good success from time to time adding a few frozen shrimp.