

Rice with Cabbage, Scrambled Eggs, and Scallions

Tender, slightly crisp stir-fried cabbage, scrambled eggs, and crunchy sharp scallions are a stellar combination, and freshly made rice gives this dish a fluffy quality that's different from standard fried rice; I like it a lot.

Ingredients

3 tablespoons vegetable oil,
plus more if needed

1 tablespoon sesame seeds

1 ½ cups long-grain white rice

Salt

1 small head Napa or Savoy
cabbage (1 pound)

4 eggs

4 scallions

Soy sauce for serving

Prep | Cook

1. Put 1 tablespoon vegetable oil in a medium saucepan over medium heat.
2. When the oil is hot, add 1 tablespoon sesame seeds, 1 ½ cups rice, and a sprinkle of salt. Cook, stirring frequently until the rice is glossy and starting to color slightly, 3 to 5 minutes.
3. Add 3 cups of water. Bring to a boil, then adjust the heat so the mixture bubbles steadily but not vigorously. Cover and cook, undisturbed, until small craters appear on the surface, 10 to 15 minutes.
4. Put 2 tablespoons vegetable oil in a large skillet over low heat. Trim, core, and quarter the cabbage. Cut each quarter crosswise into thin ribbons.
5. Turn the heat up to medium-high. Add the cabbage to the skillet and sprinkle with salt. Cook, stirring occasionally until the cabbage is lightly browned and wilted (it should still have some crunch), 6 to 8 minutes.
Crack the eggs into a bowl, sprinkle with salt, and beat them. Trim and chop the scallions.

6. Move the cabbage to one side of the skillet and add a drizzle of oil to the empty space if it looks dry. Add the eggs and cook, stirring constantly until they're scrambled and set, a minute or 2.
7. Toss the eggs and cabbage together in the skillet and turn off the heat.
8. When small craters appear on the surface of the rice, tip the pot to see if any liquid remains. If so, cover and keep cooking until the rice is dry, checking every minute or 2.
9. Add the cooked rice to the skillet with the cabbage and eggs. Add the scallions and stir to combine. Taste and adjust the seasoning and serve, passing soy sauce at the table.

VARIATIONS

Rice with Bok Choy, Scrambled Eggs, and Scallions

Substitute bok choy, stems and leaves sliced crosswise, for the cabbage. If you want the stems to be nice and crunchy, add them at the same time as the leaves. Otherwise, add them by themselves first and cook for 2 or 3 minutes before adding the leaves.

Rice with Tomatoes, Scrambled Eggs, and Basil

Use olive oil instead of vegetable and skip the sesame seeds. Substitute 1 ½ pounds ripe fresh tomatoes, chopped, for the cabbage. Cook the tomatoes just until they start to release some of their juice but not so much that they turn into sauce, 3 or 4 minutes. Then add the eggs and proceed as directed, substituting ½ cup torn fresh basil for the scallions. Pass Parmesan cheese instead of soy sauce.

NOTES

EVEN FASTER

More Like Fried Rice

If you have 3 to 4 cups leftover refrigerated rice on hand, use that and start at Step 4. Toast the sesame seeds in a dry pan and add them with the rice in Step 9.

SIDES

**Tomato Salad with
Sesame and Soy** 913

**Daikon Salad with Fish
Sauce and Peanuts** 918