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Meta des • 140 - 160 ký tự, từ khóa chính đặt đầu tiên • Tóm tắt hoặc đưa ra nội dung nổi bật	Vietnamese fried rice, a beloved choice among many people, has gained global popularity due to its delicious taste and cultural significance.
Tittle • Dưới 75 ký tự, từ khóa chính đặt đầu tiên	Vietnamese fried rice: More than a traditional plate of egg fried rice
Sapo • Độ dài 2-3 dòng tóm tắt nội dung bài, kích thích tò mò • Chứa từ 1-2 từ khóa chính, đặt ở đầu và giữa sapo	Vietnamese fried rice is a great choice for fans of Vietnamese cuisine. With simple ingredients and preparations, Vietnamese fried rice can satisfy any craving.
Mở đầu • 50 - 70 từ, chứa từ khóa chính xuất hiện trong 1,5 dòng đầu tiên, in đậm từ khóa chính	Vietnamese cuisine is renowned for its flavorsome dishes. Among them, the most beloved is Vietnamese fried rice. This popular dish is made by stir-frying cooked rice with a variety of ingredients, such as eggs, vegetables, meat, and seafood. The dish is simple to make and packed with complex flavors that have made it a hit for both locals and tourists alike. This article will explore these different variations for your upcoming Vietnam travel.

Thân bài

- H2 – Các luận điểm bổ sung cho H1
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- H4 – Các luận cứ bổ sung cho H3...

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1. Vietnamese fried rice with roasted/fried chicken (Com rang ga quay/ga xoi mo)

Vietnamese fried rice with roasted chicken, originating from Guangdong (China), is a popular dish in many different areas over the whole country. A fried rice dish is a combination of yellow fried rice, stir-fried scallions, carrots, and golden crispy chicken. This dish is particularly famous in the northern region of Vietnam, so if you have an opportunity to visit the North, make sure to try Hanoi fried rice.

Instructions:

- **Step 1:** Prepare the ingredients

Clean the chicken, chop it into bite-sized pieces, and marinate it with a little seasoning powder, garlic, and sugar. Clean and cut the cucumber, lettuce, and tomatoes into small pieces.

- **Step 2:** Fry the egg

Crack an egg into a hot oil pan and adjust the yolk's cooking time.

- **Step 3:** Fry the chicken

Fry the chicken in a hot oil pan until the skin turns golden and crispy.

- **Step 4:** Prepare the rice

Use chicken broth to cook the rice. Brown the garlic with cashew (for red rice) or turmeric powder (for yellow rice). Mix the cooked rice with fried oil and stir it as you prefer.

- **Step 5:** Make the dipping sauce

Use soy sauce, fresh chili, or fish sauce. To make dipping sauce, stir a mixture of lime juice, fish sauce, sugar, and water. Add some minced garlic and chili for an extra kick.

- **Step 6:** Put the roasted chicken on top of the rice, accompanied with sauce. Serve with the cucumber, lettuce, and tomatoes.



Vietnamese egg fried rice with pieces of golden-skin chicken on top
(Source: Collected)

2. Vietnamese beef fried rice with pickled mustard greens (Com rang dua bo)

Unlike Vietnamese fried rice with roasted chicken, Vietnamese fried rice with beef and pickled mustard greens uses well-marinated beef combined with pickled mustard greens instead of chicken.

Ingredients:

- 300 grams of beef (thigh, sirloin)
- 4 small bowls of cool rice
- 1 bowl of pickled cabbage

- 2 eggs
- Ginger, garlic, pepper, and chili
- Seasoning fish sauce, salt, broth mix, and sugar
- Pork fat or oil
- Scallions and cilantro
- Pickled cucumber

Preparations:

- **Step 1:** Cook the rice with less water than usual so that the grains are dry. Put it in the refrigerator overnight.
- **Step 2:** Mix 1 teaspoon of salt, 1 teaspoon of broth mix, 1 teaspoon of pepper, and 3 teaspoons of vegetable oil.
- **Step 3:** Mix half a small bowl of rice with some crispy frying flour, then mix it with the rest of the fried rice for added crunch.
- **Step 4:** Cut the beef into thin pieces, marinate it with minced garlic, 2 teaspoons of fish sauce, 2 teaspoons of oyster sauce, 1 teaspoon of broth mix, 1 teaspoon of cornstarch, and pepper, and mix well. Leave it for 15 - 20 minutes.
- **Step 5:** Wash the cabbage with water and chop it into small pieces.

Instructions:

- **Step 1:** Fry the rice

Add 2 beaten eggs into a bowl of rice mixed with flour. Put them into a deep frying pan, heat up, and fry until the color turns golden brown.

- **Step 2:** Stir-fry the beef

Add the pork fat to the pan, brown the garlic until fragrant, add the marinated beef and stir-fry over high heat.

- **Step 3:** Stir-fry the pickled cabbage with some chopped scallions and cilantro. Add the beef and the crispy rice to the pan, mix well, and serve with pickled cucumber.



A delicious Com rang dua bo dish served in a street store (Source: Collected)

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3. Vietnamese char siu fried rice (Com rang xa xiu)

Vietnamese fried rice has numerous variations. Among them, Vietnamese pork fried rice, also known as char siu fried rice, is one of the most featured dishes. It can be easily prepared and customized according to taste preferences.

Ingredients:

- 300 grams of lean pork
- 4 bowls of cooked rice
- 4 white cabbages
- 1 teaspoon of five-spice powder
- 1 teaspoon of soy sauce
- 1 teaspoon of chili sauce
- 1 teaspoon of dark soy sauce
- 2 cloves of minced garlic
- 2 chopped purple onions
- 1 teaspoon of seasoning
- 1 tablespoon of cooking oil

Preparations:

- **Step 1:** Wash the pork and cut it into long pieces.
- **Step 2:** Cut off the roots of the white cabbages and soak the rest in salted water for 15 minutes, then wash them to remove dirt.
- **Step 3:** Make a marinade sauce for char siu

Mix the five-spice powder, soy sauce, chicken powder, dark soy sauce, chili sauce, garlic, and red onion in a bowl.

- **Step 4:** Marinate the char siu

Add the pork to a pot and marinade until the meat is well covered by the mixture. The time for marinating should be at least 4 hours.

Instructions:

- **Step 1:** Cook the char siu over high heat until the sauce boils and the pork is well-cooked. Add water to the pan and boil again, then reduce the heat and simmer for 10 minutes until the sauce thickens.
- **Step 2:** Put 4 cups of cooked white rice and the marinade sauce in a large bowl and mix well. Heat the cooking oil in a frying pan and add the minced garlic. Brown until it turns fragrant, and lightly stir-fry the mixed rice.
- **Step 3:** Leave some space in the middle of the pan, cover the rice with white cabbages for 2 minutes until they are cooked.



Vietnamese char siu fried rice is eye-catching with brown golden sauce (Source: Collected)

4. Vietnamese fried rice for vegetarians (Com rang chay)

For those who are fed up with dishes full of meat, below is a simple guide to make nutritious vegetarian Vietnamese fried rice.

Ingredients:

- 1 bowl of cooked rice
- 30 grams of shiitake mushrooms

- 50 grams of green peas
- 50 grams of cowpeas
- 50 grams of peas or lotus seeds
- 1 carrot
- 1 dried onion
- Vegetarian sauce, salt, and pepper

Preparations:

- **Step 1:** Soak the shiitake mushrooms and green peas in hot water for 15 minutes, then wash and cut them into small pieces.
- **Step 2:** Peel and cut the carrot into small pieces.
- **Step 3:** Boil the cowpeas or lotus seeds.
- **Step 4:** Peel and mince the onion.
- **Step 5:** Cook the rice until it is slightly dry, then leave it in the fridge for about an hour.

**Note: Do not leave the rice in the fridge for too long to avoid the rice becoming hard.*

Instructions:

- **Step 1:** Brown the minced onion with a little vegetable oil until fragrant.
- **Step 2:** Add the shiitake mushrooms and fry them for a few minutes.
- **Step 3:** Add the carrot and green peas, and a teaspoon of seasoning powder, and keep stir-frying.

- **Step 4:** Add the rice and a teaspoon of salt, continue the same process for about 5 minutes over high heat, then lower the heat.
- **Step 5:** When the rice is almost cooked, add the boiled green peas (or lotus seeds) and two teaspoons of soy sauce and stir-fry until the rice is firm again. Adjust the seasoning to your taste.



Vietnamese fried rice has many variations, even for vegetarians
(Source: Collected)

The authentic Vietnamese fried rice recipe for vegetarians provides a nutritious and healthy option for families who are looking for a meat-free meal.

>>> **Read more:** [Vietnamese street food: 15 good-tasting dishes that can be hardly ignored](#)

5. Vietnamese fried rice with shrimp and squid (Com rang hai san)

Seafood is a nutritious source of food, widely used as the main ingredient in many famous dishes around the world. With a little

change in the recipe, you can totally make scrumptious Vietnamese shrimp fried rice.

Ingredients:

- 1 bowl of cooked rice (500 grams)
- 2 eggs
- 200 grams of fresh shrimp
- 200 grams of fresh squid
- 100 grams of sausage or Vietnamese pork roll (cha lua)
- 1 carrot
- Scallions, purple onions, and garlic
- Cooking oil, broth mix, salt, fish sauce, pepper, and sugar

Preparations:

- **Step 1:** Clean and steam the shrimp and squid. Remove the shell and head of the shrimp, then cut it into small pieces. Cut the squid into thin slices. Marinate both with the broth mix, salt, and leave it for 5 minutes.
- **Step 2:** Peel the carrot, purple onions, scallions, and garlic and cut them into small pieces. Beat the eggs in a bowl until foamy. Season the cooked rice with the broth mix, salt, and sugar and mix well.

Instructions:

- **Step 1:** Heat cooking oil in a pan, add the purple onions and garlic, and fry until fragrant. Add the carrot, shrimp, and squid to the pan and stir-fry with a small amount of fish sauce until everything is cooked through.

- **Step 2:** Heat the pan, add cooking oil, stir-fry the vegetables and seafood, and add the rice with beaten eggs. The dish is seasoned to taste, mixed with chopped scallions, pepper, and seafood.



A perfect mix between seafood and Vietnamese fried rice (Source: Collected)

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Vietnamese fried rice is available on every street corner over the country. In addition, Vietnam is well-reputed not only for its extraordinary cuisine but also famous attractions. After enjoying Vietnamese fried rice, it is worth trying the local cuisine in many locations, such as [Hoi An](#), [Da Nang](#), [Nha Trang](#) and [Phu Quoc](#).



Nha Trang is famous for fresh seafood (Source: Collected)

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Vietnamese fried rice is a versatile and satisfying dish that can captivate every tourist's heart. With its numerous variations and unique characteristics, it is undoubtedly a flavorful and nutritious option for those seeking a wholesome meal.

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4 Vietnamese fried rice for vegetarians (Cơm rang chay)
For those who are fed up with dishes full of meat, the following guide provides a simple and nutritious vegetarian Vietnamese fried rice.

The authentic Vietnamese fried rice recipe for vegetarians uses common vegetables, mushrooms, mung beans, carrot, dried onion, seasoning, vegetarian sauce, pepper, and salt. For so many ingredients, the time required to prepare only takes a few minutes.

Soaking the mushrooms and beans, cutting the vegetables into small pieces, and cooling the rice are the first things you have to do. Then, the procedure begins with stir-frying the dried onion and mushrooms until fragrant before adding the remaining vegetables, seasoning, and rice. Cooking for approximately five minutes, stirring continuously and adding the rest of ingredients are the final steps until the rice is fully cooked.

Anh 4
Vietnamese fried rice has many choices even for vegetarians (Source: Collected)
The resulting dish is a visually-perfect mixture and flavorful taste with a range of vegetables, mushrooms, and rice.

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