

Fried Rice with Onion

Quick and Easy to make meal with staple ingredients

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INGREDIENTS

- 2 white onions
- olive oil
- 1 cup basmati rice or any other rice
- 2 cups cold water
- salt



DIRECTIONS

1. Peel and slice the onions.
2. Heat a medium pan over medium heat and once warm cover the bottom with olive oil and add in the onions. Cook the onions on medium heat until translucent.
3. In the meantime cook the rice in salted water according to packaging instructions.
4. Once the onions are translucent and soft, turn the heat up a little to start the browning. You want to caramelize the onions by slowly browning them. If you notice that the onions brown too fast, turn down the heat a little.
5. Once the onions are beautifully brown and caramelized and the rice is cooked through, add the rice to the pan with onions and shortly fry over medium heat while mixing to combine the rice with the onions. Season with salt to taste.
6. Enjoy!