

Easy Spam Fried Rice

Spam Fried Rice is one of those simple dinners that comes together fast, uses basic ingredients, and helps you turn leftover rice into something that actually feels like a meal.

It's salty, savory, filling, and easy to customize with whatever veggies you have on hand. This is a great no-oven dinner for a busy night when you need something quick but don't want to hit the drive-thru.

Why You'll Love This Recipe

- It uses simple ingredients
- It's a great way to use leftover rice
- It cooks quickly
- It's budget-friendly
- It works for lunch, dinner, or meal prep
- You can add extra veggies to make it your own

Ingredients

- 1 can Spam, diced
- 3 cups cooked rice, preferably chilled
- 1-2 cups frozen mixed vegetables
- 1/2 -1 cup [Honey Teriyaki Sauce](#)
- 1-2 teaspoons garlic, minced or garlic seasoning
- 2 eggs, lightly beaten, optional
- Green onions, optional

Directions

1. Dice the Spam into small bite-size pieces.
2. Heat a large skillet over medium-high heat. Add the diced Spam and cook until browned and slightly crispy.
3. If using eggs, push the Spam to one side of the skillet. Add the beaten eggs and scramble until cooked through.
4. Add the vegetables and cook for a few minutes, until heated through.
5. Add the cooked rice and stir everything together.
6. Pour in the Honey Teriyaki Sauce. Stir until the rice is evenly coated and heated through.
7. Top with green onions if desired.
8. Serve warm and enjoy.

Melanie's Easy Tips

Cold leftover rice works best for fried rice because it holds its texture better and does not get as mushy in the skillet. If you are making rice the same day, spread it out on a sheet pan or plate for a little while so it can cool before adding it to the skillet.

Use whatever leftover vegetables you have in the fridge. Frozen mixed vegetables or peas and carrots are my favorite because they are easy to keep on hand.

Shortcut: Microwave the vegetables while the Spam is browning in the pan. This helps everything come together faster once you add the rice.

Flavor shortcut: Add a little Honey Teriyaki Sauce at the end for a sweet-and-savory finish without needing a long list of ingredients.

Easy Add-Ins

Try adding:

- Pineapple
- Diced bell peppers
- Extra frozen veggies
- Shredded carrots
- Peas
- Broccoli
- Green onions

Make It a Meal

Spam Fried Rice is filling on its own, but you can also serve it with:

- Fresh fruit
- Cucumber slices
- A simple bagged salad
- Egg rolls
- Steamed broccoli
- Pineapple on the side

Final Thoughts

This is not a fancy dinner, and that is exactly why it works. Spam Fried Rice is quick, easy, budget-friendly, and perfect for one of those nights when you need dinner to be simple.

Dinner does not have to be complicated to be good. Sometimes the best meal is the one you can actually get on the table.