

CHICKEN FRIED RICE

If you've ever wanted to learn how to make fried rice, this recipe will help you in no time.

I'm not sure why but I have very few rice dishes on my site.

Time to change that with this easy, one-skillet recipe that's ready in 20 minutes and better than takeout

You'll never be tempted again to eat rice from a flimsy white takeout container after trying homemade.

To save time if you don't have leftover rice on hand or don't want to cook a batch, use two pouches of ready-to-serve rice. Works like a charm. I don't even bother thawing the frozen peas and carrot blend that's mixed into the rice.

The chicken is moist and juicy and there are green onions, garlic, sesame oil, and soy sauce for layers of flavor.

My favorites are the bits of scrambled eggs. Fried rice just isn't fried rice without those coveted bits of eggs that I go searching for and devour those little treasures first.

It's such an easy and healthy weeknight dinner you can whip up in no time and the leftovers are great for lunches.

This easy, one-skillet recipe is ready in 20 minutes and better than takeout. You'll never be tempted again to eat rice from a flimsy white takeout container after trying homemade. To save time if you don't have leftover rice on hand or don't want to cook a batch, use two pouches of ready-to-serve rice. The chicken is moist and juicy and there are green onions, garlic, sesame oil, and soy sauce for layers of flavor. My favorites are the bits of scrambled eggs. It's such an easy and healthy weeknight dinner you can whip up in no time and the leftovers are great for lunches.

INGREDIENTS

1 pound chicken, about 2-3 chicken breasts, cooked and shredded
3 cups cooked rice *
2 Tbs sesame oil
1 small white onion, chopped
1 cup frozen peas and carrots, thawed

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INGREDIENTS

1 pound chicken, about 2-3 chicken breasts, cooked and shredded
3 cups cooked rice *
2 Tbs sesame oil
1 small white onion, chopped
1 cup frozen peas and carrots, thawed
2-3 Tablespoons soy sauce (more or less to taste)
2 eggs, lightly beaten
2 Tbsp chopped green onions (optional)

INSTRUCTIONS

Cook and shred the chicken. I highly recommend cooking it in a slow cooker in this teryiaki sauce.

Preheat a large skillet or wok to medium heat. Pour sesame oil in the bottom. Add white onion and peas and carrots and fry until tender.

Slide the onion, peas and carrots to the side, and pour the beaten eggs onto the other side. Using a spatula, scramble the eggs. Once cooked, mix the eggs with the vegetable mix.

Add the rice and chicken to the veggie and egg mixture. Pour the soy sauce on top. Stir and fry the rice and veggie mixture until heated through and combined. Add chopped green onions if

desired.