

Easy Chicken Fried Rice

This Easy Chicken Fried Rice recipe is going to rock your world. The basmati rice accompanied with chicken and veggies is a combination you will make over and over!

Prep Time 15 minutes | Cook Time 35 minutes | Total Time 50 minutes | Servings 6 people

Ingredients

rice

- 1 ½ cup basmati rice, uncooked
- 3 cups water
- 1 lb chicken
- 2 carrots, grated
- 2 eggs
- 3 garlic cloves, minced
- 1 tsp oil
- 2 Tbsp butter
- green onion, to taste
- salt and pepper, to taste

sauce

- 2 tsp sesame oil
- 1/3 cup soy sauce
- 3 Tbsp water

Instructions

1. In a casserole dish combine the rice and 3 cups water. Cook at 400F for 25-30 minutes (rice is ready when fluffy). Fluff rice, set aside to cool.
2. In a skillet with 1 tsp oil cook the chicken until golden and fully cooked. Lightly season with salt and pepper.
3. Remove the chicken from pan. Add 1 Tbsp butter with the carrots. Sauté over medium heat until fully cooked. Remove carrots (add to chicken).
4. Add 1 Tbsp butter and scramble the eggs, stirring as needed.
5. Add the chicken and carrots back to the skillet with garlic, stir to incorporate.
6. Add rice and stir.
7. In a small bowl, combine ingredients for the sauce. Pour sauce into skillet. Add green onion. Fry another 2-3 minutes, stirring as needed.

Notes You can add additional soy sauce if desired.

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