

BETTER THAN TAKEOUT CHICKEN FRIED RICE

PREP TIME: 20 MINUTES

COOK TIME: 20 MINUTES

TOTAL TIME: 40 MINUTES

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Amazing chicken fried rice that is better than take out! This chicken fried rice has moist and tender chicken with flavorful peas and carrots and long rice cooked together. Make this unique and your own with this favorite Chinese rice!

Ingredients

- 1 tbsp vegetable oil
- 1 tbsp [soy sauce](#)
- 1 pound chicken cut into small pieces
- 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

1. In a [large skillet](#) or [wok](#), add vegetable oil and soy sauce. Add in the chicken and cook until lightly brown and cooked throughout. Remove and set aside.
2. Pour [sesame oil](#) in the bottom. Add white onion and peas and carrots and fry until tender.
3. 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.

4. 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.