



Sesame Chicken Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups cooked rice, Mixed vegetables (peas, carrots, corn), 2 eggs, Ground chicken, Kikkoman soy sauce, Olive oil, 1 clove of garlic, Sesame oil, Salt and pepper to taste

Instructions

Pre-frying prep:

1. Cook 2 cups of rice.
2. Marinate ground chicken in some seasoning and Kikkoman soy sauce (for at least 15 minutes)
3. Scramble the eggs and set aside.

To make the Fried Rice:

1. Cook the ground chicken in some garlic and olive oil.
2. Add in the vegetables, season with salt and pepper to taste.
3. Add in the cooked rice and mix well. Drizzle some sesame oil over the mix.
4. Add in the scrambled eggs, and you're done :D