

CHICKEN FRIED RICE

INGREDIENTS: 1 HALF CHICKEN, SLOW COOKED AND PEELED APART. 1 ONION-DICED. 1 BAG OF FROZEN PEAS AND CARROTS. 4 LARGE EGGS. 1 CUP WHITE RICE. TERIYAKI SAUCE. SOY SAUCE. MINCED GARLIC. SALT AND PEPPER.

- DIRECTIONS:**
1. COOK RICE TO PACKAGE SPECIFICATION
 2. COOK PEAS AND CARROTS TO PACKAGE SPECIFICATION.
 3. SAUTE ONION AND MINCED GARLIC IN OLIVE OIL.
 4. PLACE SHREDDED CHICKEN IN A LARGE ZIPLOCK BAG AND COAT WITH TERIYAKI UNTIL WELL COVERED.
 5. ONCE PEAS AND CARROTS ARE COOKED, ADD THEM TO THE PAN WITH ONION AND SIMMER ON MEDIUM HEAT.
 6. ONCE PEAS AND CARROTS HAVE A BIT OF CRISP ON THEM, ADD IN COATED CHICKEN AND SIMMER ON LOW.
 7. ONCE CHICKEN IS WARM, MOVE INGREDIENTS TO ONE SIDE OF THE PAN. SLIDE PAN HALFWAY OFF THE BURNER SO EMPTY HALF OF PAN IS OVER THE HEAT.
 8. ADD EGGS TO EMPTY HALF OF THE PAN AND SCRAMBLE. ONCE COOKED, MIX ALL INGREDIENTS TOGETHER.
 9. PLACE COOKED RICE IN A PILE ON TOP OF THE INGREDIENTS IN THE PAN.
 10. SOAK RICE PILE IN SOY SAUCE UNTIL ALL WHITE RICE IS COLORED BROWN.
 11. MIX IN RICE WITH THE REST OF THE INGREDIENTS.
 12. SALT AND PEPPER TO TASTE, SERVE AND ENJOY!

