

Chicken Fried Rice

You Will Need:

- 2 Tbsp of oil
- 300 grams of cubed chicken filet
- 1 medium sized onion, finely chopped
- 1 crushed garlic clove
- 2 cups of rice, cooked
- 4 Tbsp of chicken stock powder
- 1 red pepper
- 2 Tbsp of soy sauce
- Salt
- 2 spring onions (sliced diagonally)



How To:

1. In a frying pan, heat the oil and add onion and garlic to it. Sauté for 2 minutes.
2. Then add chicken and cook until tender.
3. Then add rice, chicken stock powder, salt, and pepper.
4. Stir-fry for 5 minutes.
5. Then add the soy sauce and spring onion. Sprinkle a little water. Cover and cook for one minute before serving.