

Recipe Name: Chicken Fried Rice

Serves: 6-ish people **From:** Dobe Farm
↳ Pinterest

Cook Time: 20 m

Ingredients

3 chicken breasts (cubed)
2 Uncle Ben's Jasmine Minute Rice
3 tbsp butter
1/2 bag of Wegmans frozen peas & carrots
1/2 yellow onion (diced)
2 green onions (chopped)
2 garlic cloves (minced)
4 eggs (we like a lotta eggs)
Salt & pepper

Direction

1. Preheat large skillet over medium heat
2. Add 1/2 tbsp butter
3. Add cut up chicken to pan & salt & pepper. Cook to 165°F
4. Put chicken on plate & set aside
5. Preheat an extra skillet. One skillet will probably overflow.
6. Add 1 tbsp of butter to each pan
7. Prepare each bag of Jasmine rice & put aside
8. Cook onion, peas & carrots until tender (about 4 mins)
9. Add the minced garlic & cook 1 min.
10. Push veggies aside & scramble eggs.
11. Divide up veggies & eggs to each pan adding 1 rice bag to each pan also
12. Add last 1/2 tbsp of butter to each pan along & green onions & chicken.
13. Mix - allow rice to crisp up while stirring occasionally
14. Serve

Notes:

Most people would add soy sauce. We ♥ it & out!