

# Chicken Fried Rice

## Ingredients

## Method



- 300g cooked and cooled rice
- 2 tbsp sesame oil (normal oil will do)
  - 2 tbsp dark soy sauce
  - 2 beaten eggs
  - 200g cooked chicken
  - 200g mixed veg
  - 2 spring onions, sliced

- 1.** Heat the oil in a large wok.
- 2.** Add the rice and dark soy sauce.
- 3.** Cook over a high heat for 5 minutes.
- 4.** Add the chicken, veg and light soy and cook for 5 minutes stirring all the time.
- 5.** Push the rice to the side and add the egg. Cook until starting to scramble then quickly stir through the rice.
- 6.** Add the light soy sauce and spring onion and stir through.