

Chicken Fried Rice

Ingredients:

- 4 ½ cups cooked jasmine rice day old
- ½ lb skinless boneless chicken thighs thinly sliced
- 1 shallot finely chopped
- 3 cloves garlic minced
- ¾ cup carrot finely diced
- ½ cup peas frozen
- 3 eggs beaten
- 4 teaspoons vegetable oil

• **Chicken Marinade:**

- 1 teaspoon soy sauce
- 1 teaspoon Shaoxing Cooking Wine
- 1 teaspoon cornstarch
- 1 teaspoon vegetable oil

• **Sauce:**

- 2 tablespoon soy sauce
- ½ tablespoon dark soy sauce
- 2 teaspoon sesame oil
- 1 teaspoon chicken bouillon powder (aka chicken stock powder)
- ⅛ teaspoon white pepper or sub with black pepper

• **Instructions:**

- In small bowl, pre-mix Sauce ingredients as listed above. Set aside.
- In hot wok set on medium high heat, add 1 teaspoon oil. Once oil is hot, fry chicken until fully cooked. Remove and set aside.
- Add 1 teaspoon of oil and fry garlic and shallots for 10 seconds or until softened. Quickly add peas and carrots and fry for another 10 seconds or until softened. Push everything to the side of the wok.
- Add 1 teaspoon of oil into empty space of wok. Pour in eggs and scramble before mixing with ingredients in wok.
- Add remaining oil along with rice and toss with ingredients. Toss back in chicken.
- Pour sauce around rice along edges of wok (heat + sauce creates more flavor vs. pouring on top of rice). Mix until all rice granules are colored brown.