

Chicken Fried Rice

In the amount of time it takes for takeout to be delivered to your door, this homemade Chicken Fried Rice will be on the table and ready to eat.

Ingredients

3 tablespoons vegetable oil, divided
4 large eggs, lightly beaten
3/4 cup diced onion
3/4 cup diced red bell pepper
1 pound haricots verts (tiny green beans), trimmed and cut into 1 1/2-inch pieces (about 2 cups)
2 cups chopped cooked chicken
4 cups cooked basmati rice
1/3 cup soy sauce
2 to 3 tsp. Asian chili-garlic sauce
Toppings: sliced green onions, chopped toasted almonds

Preparation

1. Heat 1 Tbsp. oil in a large skillet over medium-high heat 1 minute; add eggs, and cook, gently stirring, 1 to 2 minutes or until softly scrambled. Remove eggs from skillet; chop.
2. Heat remaining 2 Tbsp. oil in skillet; add onion, bell pepper, and green beans, and stir-fry 3 to 4 minutes or until vegetables are crisp-tender. Add chicken, and stir-fry 2 minutes. Add rice, soy sauce, and chili-garlic sauce; stir-fry 3 to 4 minutes or until thoroughly heated. Stir in scrambled eggs; sprinkle with desired toppings.

Enjoy! 😊

www.southernliving.com