

Chicken Fried Rice

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Ingredients:

Chicken Marinade:

- 1/4 cup of aged shaoxing rice wine (dry sherry works fine here too)
- 1 tablespoon of soy sauce
- 2 teaspoons of sesame oil
- 1 tablespoon of honey
- 1 pound of chicken tenders, cut into 1" pieces

Fried Rice:

- 4 eggs
- 1/4 cup of milk
- olive oil for cooking
- 1 onion, chopped
- 3 cloves of garlic, finely chopped
- 4 small carrots, diced
- salt and pepper to season
- 2 1/2 cups of cooked rice (day old rice works great here)
- 1/3 cup of soy sauce
- 1/4 cup of aged shaoxing rice wine
- 3 tablespoons of sesame oil
- 3/4 cup of frozen peas
- cilantro leaves for garnish (optional)

Preparation:

In a medium bowl combine rice wine, soy sauce, sesame oil, honey and chicken. Mix everything with your fingers. Refrigerate and let it marinate for 30 minutes.

In another medium bowl, beat eggs with milk; set aside.

In a large deep skillet over medium high heat, add olive oil and chicken. Sauté chicken until cooked, about 5-7 minutes. Using a slotted spoon, transfer chicken to a clean bowl and set aside.

In the same skillet over medium heat, drizzle some olive oil and add chopped onions and garlic. Cook until onions are soft, about 5-7 minutes. Add carrots and season with salt/pepper. Pour eggs into the skillet and scramble it until almost cooked, but still runny. Add rice. Using your wooden spoon, break up the rice. Add soy sauce, rice wine and sesame oil. Stir everything together to combine. Then stir in cooked

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chicken and frozen peas. At this point the rice is ready. Remove from heat and check for seasoning before serving. Garnish with cilantro leaves.