



## Chicken Fried Rice

### Ingredients:

- **12.5 (1 Can)** Canned Chicken Breast Chunks
- **15 oz** Canned mixed vegetables (or 12 oz bag of frozen mixed vegetables)
- **2** Eggs
- **1 Cup** 1-day old rice
- **1 Tbsp** garlic powder
- **5 Tbsp** soy sauce
- **4 Tbsp** olive oil
- **1 Tbsp** sriracha

### Instructions:

1. Start by cooking 1 cup of rice 1 day prior. This way the rice will become firmer in the fridge and be less likely to become mushy when cooking.
2. When ready to cook, start by draining water from canned chicken and throwing it in a bowl. Season your chicken with the garlic powder, sriracha, 2 tablespoons of the soy sauce, and 1 tablespoon of the oil. Mix the chicken up so it's coated in the seasoning.
3. Heat a big pan on medium heat. Add a little olive oil to the bottom of the pan so the food does not stick. Add chicken and vegetables to pan and cook for 5 minutes or until soft, mixing ingredients frequently (if using canned vegetables, drain water before adding to pan.)
4. Push chicken and vegetables to the side and add your 2 eggs to pan. Once fully scrambled, add cooked rice and mix with cooked ingredients.
5. Add the rest of your 3 tablespoons of soy sauce and 3 tablespoons of olive oil to fried rice. Mix it all up and cook for another 5 minutes. Mix fried rice frequently to prevent burning.
6. Serve and Enjoy!