

Royal Chicken Fried Rice

Recipe provided by Barbara P.

Ingredients:

1 cup cooked chicken, diced
1 tablespoon soy sauce
1/3 cup canola oil
1 cup white long grain rice
2 1/2 cups chicken broth
1/2 cup green onion, finely chopped
1/4 cup green pepper, finely chopped
1/4 cup celery, thinly chopped
2 eggs, slightly beaten
1 cup Chinese cabbage, finely shredded
1 cup Chinese Chow Mein fried noodles, canned

Directions:

1. Combine chicken, soy sauce, and 1 tablespoon of salt in bowl. Set aside for 15 minutes.
 2. Cook rice in hot oil over medium heat in skillet until golden brown, stirring frequently.
 3. Reduce heat to low. Add chicken mixture and broth. Simmer covered until Redi-Temp® valve whistles. About 20-25 minutes.
 4. Remove cover and stir in onions, green pepper, and celery.
 5. Return cover to pan, close Redi-Temp® valve and let set for 10 minutes on low heat (until liquid is absorbed).
 6. Push rice mixture to the side of skillet. Add eggs and scramble until almost set, then blend into rice.
 7. Remove from heat. Add cabbage and top with Chinese fried noodles from can.
- Serve at once.