



## ***Amanda's Easy Chicken Fried Rice***

### **Ingredients:**

- 2 cups of shredded rotisserie chicken
- 2 cups of already-cooked rice (I use brown)
- 2 eggs, scrambled very, very thinly (I use a huge skillet and spread the whisked eggs very thin)
- 1 cup of frozen peas or carrots (or any veggie your crew eats – yesterday I did finely-cubed carrot and finely-chopped cabbage)
- 3 T soy sauce (I used Bragg's Liquid Aminos)
- Sesame oil (in the pan for the scrambling of eggs and I mix it in with the dry rice before adding water in the rice steamer)
- Chopped scallions for garnish

### **Directions:**

1. Steam the rice
2. Scramble the eggs
3. Saute the cabbage or any other fresh veggie that needs a little pre-cooking and I use sesame oil to keep the flavor consistent.
4. Add the rice, the eggs, the chicken, the veggies, the liquid and saute together in a wok or large high-sided skillet.
5. Garnish with the chopped green onions and serve!
6. If you're blessed, hubs brings home egg rolls from your favorite Thai restaurant to eat with this simply delicious meal!

**Bon Appétit!**

**Recipe is from Amanda Simkin  
queenofthelandoftwigsberries.com**