

# DINNERLY



## Chicken Fried Rice with a Fried Egg



20-30min



2 Servings

What happens when you toss chicken strips with fried rice and put a runny egg on top? The short answer: magic. The long answer: a hearty, savory meal that's easy enough to make on your busiest weeknights. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 small bag carrots
- 3 oz stir-fry sauce <sup>2,3</sup>
- ½ lb pkg chicken breast strips
- 5 oz peas

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil
- 2 large eggs <sup>1</sup>

## TOOLS

- large saucepan
- medium nonstick skillet

## ALLERGENS

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 840kcal, Fat 37g, Carbs 89g, Protein 42g



### 1. Cook rice

Bring a large saucepan of **salted water** to a boil over high heat. Add **rice** and cook (like pasta!), stirring occasionally, until just tender, about 10 minutes. Drain in a fine-mesh sieve, rinse with cold water, and drain well again.

Spread out rice on a paper towel-lined plate or baking sheet to dry and cool.



### 2. CHICKEN VARIATION

While **rice** cooks, finely chop **1 teaspoon garlic**. Finely chop **half of the onion** (save rest for own use). Cut **carrot** into ¼-inch pieces.

In a small bowl, whisk to combine **chopped garlic, stir-fry sauce, 2 tablespoons water, 2 teaspoons vinegar, and a pinch of sugar**; set aside until step 5.

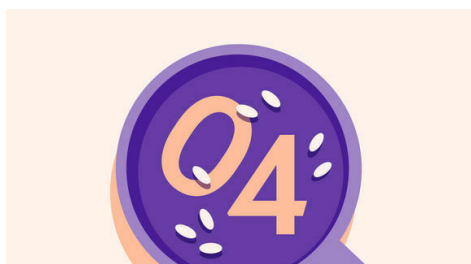
Pat **chicken strips** dry. Season with **salt** and **pepper**.



### 3. Fry eggs

Heat **1 tablespoon oil** in a medium nonstick skillet over high until shimmering. Crack **2 large eggs** into skillet; cook until whites are golden-brown and set and yolks are still runny, 2–3 minutes. Transfer to a plate and set aside until step 5; wipe out skillet.

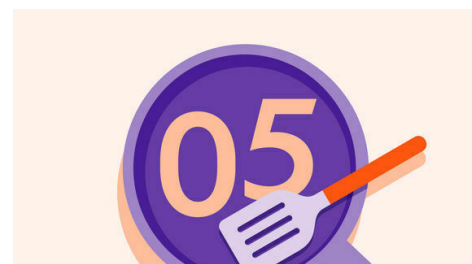
Heat **1 tablespoon oil** in same skillet over medium-high.



### 4. Cook veggies & chicken

To same skillet, add **onions** and **carrots**; cook, stirring occasionally, until carrots soften and onions are browned in spots, 4–5 minutes. Transfer to a plate.

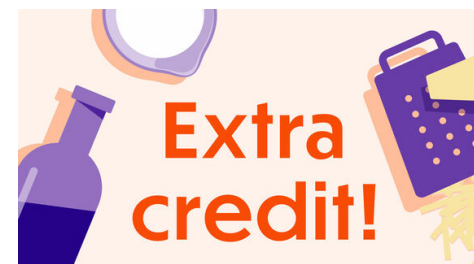
Add **chicken** to skillet; cook, without stirring, until well browned on the bottom, 2–3 minutes. Stir and continue to cook until just cooked through, about 2 minutes more.



### 5. Finish & serve

Transfer **chicken** to plate with **veggies**. Heat **2 tablespoons oil** over high in same skillet; add **rice, peas, and sauce mixture**. Cook, pressing down with a spatula and tossing occasionally, until warmed through, 2–3 minutes. Return chicken and veggies to skillet. Cook, stirring, until combined, 1 minute.

Serve **chicken fried rice** topped with **fried eggs**. Enjoy!



### 6. Cook rice like pasta!

This no-fuss method of boiling rice eliminates common issues with adding too much water (mushy rice), or too little water (crunchy rice). Fill a pot with an unmeasured amount of water, boil it, add the rice, and cook until done (you can taste a few grains to test doneness). Then drain through a sieve, just like pasta!