

CHICKEN FRIED RICE

THAT'S
SMART![®]

Prep Time: 5 min
Total Time: 25 min

Cook Time: 20 min
Serves 4

Ingredients

1/2 lb. Ground Chicken or Pork

2 tsp. Ground Ginger

12 oz. bag That's Smart! Frozen
Mixed Veggies

2 Tbsp. Canola Oil

3 That's Smart! Eggs, lightly beaten

3 cups That's Smart! Instant Rice, cooked

1/3 cup sliced Green Onions

3 Tbsp. Soy Sauce

1 tsp. Sesame Oil (optional)

Hot Sauce, such as Sriracha (optional)

Directions

1. Brown ground meat over medium-high heat in a wok or large non-stick skillet. Season with ground ginger, salt, and pepper. Add frozen veggies and oil. Stir well, then cook covered for 2-3 minutes.
2. Add rice, green onions, and soy sauce. If desired, add sesame oil and hot sauce. Toss and mix until well combined. Cover and cook for 5 minutes or until heated through.
3. Make a well in the middle of the pan and add beaten egg. Stir and cook the egg until done. Stir rice well and serve warm. Store leftovers in the refrigerator for up to 4 days.

