

Treasure Barrel

Better Than Takeout Chicken Fried Rice

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Chinese-American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked rice, preferably day-old
- [ ] 1 cup diced cooked chicken breast
- [ ] 2 large eggs
- [ ] 1 cup frozen peas and carrots, thawed
- [ ] 1 small onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 2 tablespoons vegetable oil

The Sauce

- [ ] 2 tablespoons soy sauce
- [ ] 1 tablespoon oyster sauce (optional)
- [ ] 1 teaspoon sesame oil
- [ ] Salt and pepper, to taste

Garnish

- [ ] 2 green onions, sliced (for garnish)
- [ ] Sesame seeds (optional garnish)

Instructions

1. Start by heating your wok over medium-high heat. Add 1 tablespoon of vegetable oil and just give it a little swirl to make sure the whole surface is coated nicely.
2. Toss in the diced cooked chicken breast and give it a light dusting of salt and pepper. Stir it around for about 4-5 minutes until it's looking golden and lovely. Now, just move the chicken to a plate for a bit.
3. Well, look, we need space for the eggs. Pour your beaten eggs into that empty spot in the wok and scramble them quickly until they're just set. Set those aside with the chicken.
4. Using the remaining oil, add the minced garlic and chopped onion. Sauté them for about 1 minute; you'll know they're ready when they smell wonderful and the onions look translucent.
5. Stir in the thawed peas and carrots. Honestly, if the pan looks a bit dry, just add a splash of water. Cook them for about 2 minutes until they're tender but still have a little bit of a crisp bite.
6. Now for the main event. Break up any clumps in your rice with the spatula and add it to the wok. Stir-fry for 3-4 minutes so the grains get coated in oil and turn slightly toasted.
7. Pour in the soy sauce, oyster sauce, and that little drizzle of sesame oil. Stir everything together so every grain is evenly flavored. This is where you can adjust the salt and pepper to your liking.

8. Bring the cooked chicken and scrambled eggs back home to the wok. Toss it all together and let it heat through for another 1–2 minutes. It's just giving the flavors a moment to merge.

9. Give it one last taste. I mean, if it needs more saltiness, just add a tiny splash more of soy sauce.

10. Scoop it onto a serving platter and sprinkle those sliced green onions and sesame seeds on top. Serve it immediately while it's still hot.

Nutrition per serving

380 kcal	28 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Day-old rice is truly the secret here to avoid mushiness.
- Keep the heat high to get that authentic charred flavor.
- Adjust the soy sauce at the end based on your personal salt preference.