



Better Than Takeout Chicken Fried Rice



Ingredients:

- 4 cups prepared rice
- ½ pound boneless, skinless chicken breasts, cooked (recipe follows)
- 1 cup peas & carrots, frozen
- 1 small white onion, chopped
- 2 cloves garlic, minced
- 2 eggs
- 3 tablespoons sesame oil
- ¼ cup soy sauce
- 1 pound boneless, skinless chicken breast
- ¾ cup sugar
- ¾ cup soy sauce
- 3 tablespoons cider vinegar
- ¾ teaspoon garlic, minced
- ¼ teaspoon pepper
- 2 tablespoons water

Method:

1. Prepare rice according to package instructions to yield 4 cups cooked rice.
2. Heat sesame oil in a large skillet on medium heat. Add onion, garlic, peas, and carrots.
3. Stir fry until tender.
4. Crack eggs into pan and scramble, mixing throughout vegetables.
5. Add rice, chicken, and soy sauce to pan.
6. Mix soy sauce throughout and remove from heat.

Slow Cooker Teriyaki Chicken

Method:

1. Whisk together sugar, soy sauce, vinegar, garlic, pepper, and water.
2. Pour sauce over chicken in slow cooker.
3. Slow cook on low for four hours.