

# Rotisserie Chicken Fried Rice

---

## Ingredients

- 3 TBS olive oil or sesame oil
- 2 cups rotisserie chicken shredded or finely diced
- 1 medium white onion, diced
- 120 oz bag of frozen peas and carrots
- 3 cloves minced garlic
- 2 eggs
- 1 1/2 8.5 oz bags of microwavable brown rice - (I prefer jasmine This is my favorite) -
- 4 TBS low sodium soy sauce or coconut aminos
- 2 green onions, chopped

## Directions

1. Heat 2 TBS of oil over medium heat in a large skillet. Add onion, peas and carrots to the skillet. Cook for about 5 minutes. Add garlic to the skillet and cook for 2 more minutes. Cook rice in microwave according to package instructions.
2. Push ingredients to one side of the pan, and scramble 2 eggs in the empty space. Add one more TBS of olive oil to your skillet. Add chicken and rice to the skillet. Add soy sauce, and mix together well.
3. Cook for about 5 minutes. Stirring frequently so it doesn't burn
4. Remove from heat. Top with green onions and sriracha if you like some spice

---

MADE WITH LOVE

---

by Teresa Forehand