

Chicken Fried Rice with Salsa



www.theculinaryjourneymadesimple.wordpress.com

Preparation Time: 10 minutes (excluding the time needed to cook the rice)

Cooking Time: 25 minutes

Serves: 2 to 3

Ingredients:

Cooking oil - as required

Rice - 1 cup, cooked

Chicken - around 250g, minced

Green beans - as required

Corn - as required

Onion - 1 medium, chopped

Garlic - 2 to 3 tsp, chopped

Green Peas - as required

Salsa - 3 to 4 tbsp, I used the ready-made salsa. If you don't have salsa, you can prepare it at home as well by mixing chopped tomatoes, chopped green bell pepper, fresh cilantro, lime juice, jalapeno pepper, ground cumin, kosher salt and ground black pepper.

Salt - as required

Step 1: Heat oil in a pan. Add the chicken. Cook until lightly browned. Keep aside.

Step 2: Heat some more oil in the pan. Add the chopped onions and garlic and sauté for few minutes. Add all the green beans and cook for few minutes. Follow by adding the corn and green peas.

Step 3: Add the chicken followed by the salsa and the cooked rice. Mix well. Add salt as required. Cook for few more minutes.

Step 4: Serve hot with some delectable salad and chips.