



One-Skillet Asian Rice with Chicken

Ingredients

- 3 large Eggs, well beaten
- 1 tbsp Vegetable oil
- 4 pieces chicken breast, cut into 2 cm cubes
- 2 tbsp Vegetable oil
- 6 Cloves Garlic, crushed
- 1 tbsp Ginger, grated
- 1 Medium carrots, cut into 5 mm cubes
- 1 cup Green peas
- 2 cups White rice
- 2 cubes Maggi® Chicken Bouillon
- 1 L Hot Water
- 50 mL Maggi® Soy Sauce
- 1 Medium spring onions, finely chopped

Instruction

1. In a large skillet, cook scrambled eggs until well-done, remove and set aside. In the same pan cook chicken pieces in oil until golden, add garlic, ginger, carrots, peas and rice and cook for another 5 minutes.
2. Add Maggi Chicken Bouillon®, and water and allow to simmer over medium heat until stock is absorbed, and rice is tender. Drizzle Maggi Soy Sauce® over the top, return cooked scrambled eggs to the rice and mix through.
3. Sprinkle with greens before serving.

Nutrition

Carbohydrates	58.78 g
Energy	562.78 kcal
Fats	11.84 g
Protein	51 g

🕒 30 Minutes

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