

## Yummy Fried Rice

### Ingredients

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- ✓ 4-5 strips bacon
  - ✓ 3 pieces of Chicken
  - ✓ 1Tbs Corn Starch
  - ✓ 1Tbs Soy sauce
  - ✓ 1tsp Sesame oil
  - ✓ 4 eggs
  - ✓ 1 onion
  - ✓ 1 cup peas
  - ✓ 2 large carrots
  - ✓ 2 cups uncooked Jasmine white rice (any long grained rice will do... do not use sticky rice)
  - ✓ ~1/4-1/2 cup or more soy sauce
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### Directions

Start by getting everything ready. Once your first item is in the pot, it goes extremely fast.

Make 2 cups uncooked rice per package directions.

Cut up chicken into small cubes, pat dry with paper towels. Get as much moisture out of the chicken as you can. Place in a small bowl and coat with corn starch, sesame oil and soy sauce. Set aside.

Chop up one onion. Cut carrots into strips... I do this by first cutting the carrot in half and then into fourths lengthwise... then cut those into one inch strips. You want them to be just thick enough to stay a bit crunchy when the dish is finished.

Thaw and set peas aside.

Get your largest skillet and fry 4-5 strips of bacon until crispy. Once they are done, remove them from the pan and set on a paper towel. This will allow them to dry enough to crumble later. Save about 2 tablespoons of the bacon grease in the pan. If there seems to be a lot of bacon grease, feel free to dab some out with a paper towel.

In the bacon grease, fry your chicken over high heat. You should hear lots of sizzling and it should cook in five to ten minutes. Once chicken is all the way cooked, push to the side of the pan, spray pam over the open section of the pan and

Quickly add the onion, in a clean section of the pan, you may need to add some pam or canola oil if pan is too dry. After onions have had a minute or two to cook and are clear but not brown, add the carrots, cook until carrots are slightly tender but still crunchy.

Add your eggs, scramble and add some soy sauce until it's lightly brown and some black pepper to taste. While eggs are still a bit runny, but not raw, mix into the chicken, onions and carrots.

Lower the heat and add the cooked rice and crumbled bacon. Add soy sauce to taste, add thawed peas.

You're done!

