



Ingredients

- 3 Cubes MAGGI Magic Cubes Chicken (Crumbled)
- 4 Tablespoons Oil
- 8 Cloves Garlic (Crushed)
- 1 Teaspoon Red Chilli Flakes
- 4 Spring Onion (Chopped)
- 2 Cups Chicken (Boiled and Shredded)
- 4 Cups Cooked Rice

Zubereitung

1. Begin by gathering and preparing all the ingredients as per the list. This includes chopping the spring onions, garlic, and any other vegetables or garnishes you plan to use. Ensure the rice is cooked and cooled beforehand (preferably using day-old rice for the best texture). Dice the chicken into bite-sized pieces so they cook evenly.
2. Heat a wok or large pan over medium heat and add some oil. Once the oil is hot, add the minced garlic and stir-fry it until it becomes fragrant and starts turning golden, but be careful not to burn it. Next, add red chili flakes for a spicy kick, followed by the chopped spring onions (set aside some green parts for later garnishing). Sauté the mixture for 4-5 minutes until the spring onions soften and the flavors meld together.
3. Add the diced chicken to the wok and stir-fry for a few minutes until the chicken is cooked through and turns golden on the edges. Then, add the pre-cooked rice, making sure to break up any clumps. Stir everything together to combine well. Crumble the MAGGI Magic Cubes over the rice, and mix thoroughly to coat the chicken and rice with the seasoning.
4. Once everything is well-mixed and heated through, turn off the heat. Garnish the dish with the reserved green spring onion tops for a fresh and colorful finish. Serve the Chicken Fried Rice hot, either on its own or as a side dish.

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Carbohydrates	198.26 g
Energy	1179.4 kcal
Fats	26.41 g
Protein	33.17 g

🕒 27 Minutes

⊕ 4 Servings