



## Schezwan Chicken Fried Rice Recipe

### Ingredients

- Cubes MAGGI Magic Cubes Chicken (Crumbled)
- Tablespoons Oil
- Cloves Garlic (Crushed)
- Teaspoon Red Chilli Flakes
- Spring Onion (Chopped)
- Cups Chicken (Cut Into Small Pieces)
- Cups Cooked Rice
- Egg (Beaten)
- Pinch Salt (To Taste)
- Pinch Pepper Powder

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a wok, add the garlic and stir-fry it till fragrant. Add the red chilli flakes and spring onion (keep some spring onion aside for garnishing), sauté for 4-5 minutes.
3. Add the chicken and sauté for a few more minutes, then add the rice and mix well. Sprinkle the crumbled MAGGI Magic Cubes and mix well.
4. Season the eggs with salt and pepper and make into scrambled eggs.
5. Garnish with scrambled eggs and spring onion greens. Serve hot.

### Nutrition

Carbohydrates	198.36 g
Energy	1213.64 kcal
Fats	28.71 g
Protein	36.52 g

35 Minutes

4 Servings