**Chicken Fried Rice**

**Ingredients:**

125mL white rice

10mL chicken boullion powder

250mL boiling water

1 egg (beaten)

½ stalk celery

50mL frozen green peas

1 green onion

15mL mushrooms

½ carrot

10mL oil

10mL soya sauce

cooked chicken

**Method:**

1. Place boullion powder in 250mL of boiling water and stir to dissolve.
2. Add rice to water after powder has dissolved. Turn down to low and simmer for 14 minutes.
3. While rice is cooking, chop the vegetables finely, keeping the green part of the onion separate for the garnish.
4. Cut cooked chicken into small pieces.
5. When rice is almost done, heat 10mL oil in a large frying pan on medium heat.
6. Add beaten egg to pan and cook.
7. Sauté vegetables (except green onion tops) until tender crisp.

1. Add cut up chicken.
2. Turn heat to low and add cooked rice and soya sauce and stir constantly until thoroughly mixed and steaming hot.
3. Serve rice and add green onion to garnish the top of the rice.