



UCCOOK

Peanut & Chilli Chicken Fried Rice

with spring onion & dried chilli flakes

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Simple & Save: Serves 3 & 4

Chef: Jenna Peoples

Wine Pairing: Waterkloof | Seriously Cool Chenin blanc

Nutritional Info

	Per 100g	Per Portion
Energy	598kJ	3717kJ
Energy	143kcal	889kcal
Protein	8.9g	55.6g
Carbs	17g	103g
of which sugars	4.2g	25.8g
Fibre	1.8g	11.3g
Fat	4.3g	26.9g
of which saturated	0.9g	5.6g
Sodium	180mg	1119mg

Allergens: Soya, Gluten, Allium, Peanuts, Wheat

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
225ml	300ml	Jasmine Rice <i>rinse</i>
3	4	Free-range Chicken Breasts <i>pat dry & cut into bite-sized chunks</i>
120ml	160ml	Peanut Butter
120ml	160ml	Soy Dressing <i>(60ml [80ml] Low Sodium Soy Sauce, 30ml [40ml] Honey & 30ml [40ml] Lime Juice)</i>
2	2	Onions <i>peel & roughly slice 1½ [2]</i>
2	2	Garlic Cloves <i>peel & grate</i>
30g	40g	Fresh Ginger <i>peel & grate</i>
360g	480g	Carrot <i>rinse, trim, peel & grate</i>
15ml	20ml	Dried Chilli Flakes
2	2	Spring Onions <i>rinse, trim & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water

1. **NICE RICE** Place the rice in a pot with 450ml [600ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. **COOK THE CHICKEN** Place a pan over medium heat with a drizzle of oil. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. Remove from the pan, season, and set aside.

3. **SOY GOOD** Boil the kettle. In a small bowl, loosen the peanut butter with a splash of warm water. Mix in the soy dressing and set aside.

4. **LOAD WITH FLAVOUR** Return the pan to medium heat with a drizzle of oil. Add the onion and fry until caramelised, 8-9 minutes (shifting occasionally). Add the garlic and ginger and fry until fragrant, 30-60 seconds (shifting constantly). Add the carrot, the cooked rice, the cooked chicken, and the chilli flakes (to taste). Mix with the soy-peanut dressing and add seasoning (if needed). Remove from the heat.

5. **AND... DONE!** Plate up the loaded fried rice and garnish with the spring onion.