Pattaya Fried Rice Recipe

Ingredients

- 3 sudu besar Cooking Oil
- 5 ulas Garlic
- 100 g Chicken Breast
- 100 g Longbeans
- 100 g Carrot
- 500 g White rice, cooked
- 1.5 sudu besar MAGGI® Oyster Sauce
- 1 tsp MAGGI® CukupRasa™
- 1 tsp White Pepper Powder
- 1 sudu besar Cooking Oil
- 4 Egg
- 1 tsp MAGGI® CukupRasa™

Instruction

1. Heat cooking oil, fry chopped garlic until slightly brown. Add the diced chicken, fry until it changes color.
2. Add white rice, diced long beans and diced carrots, mix well.
3. Add MAGGI® Oyster Sauce and MAGGI® Cukup Rasa. Fry until well combined. Divide into 6 parts, set aside.
4. Beat 1 egg and ½ teaspoon of MAGGI® Cukup Rasa.
5. Heat the cooking oil, add the eggs and spread evenly over the pan.
6. Place the fried rice and wrap tightly. Turnover on a plate and ready to serve.

Nutrition

Carbohydrates	34.42 g
Energy	293.3 kcal
Fats	12.99 g
Protein	10.07 g

20 Minutes

6