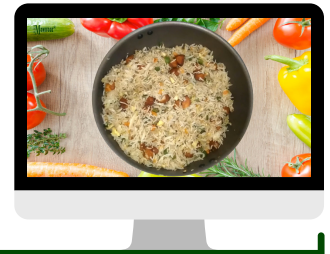


Street-style Chicken Fried Rice



Ingredients for Fried Chicken

- Boneless Chicken ☐ 300g
- Ginger Garlic Paste ☐ 1 tsp
- Chilly Powder ☐ 1.5 tsp
- Coriander Powder ☐ 1/2 tsp
- Garam Masala ☐ 1/4 tsp
- Turmeric Powder ☐ 1/4 tsp
- Corn Flour ☐ 2 tsp
- Salt ☐ As needed



Ingredients for Fried Chicken Rice

- Beans & Carrot ☐ 1/4 cup each
- Cabbage & Capsicum ☐ 1/4 cup each
- Oil ☐ 2 tbsp
- Garlic ☐ 5 to 6 [finely chopped]
- Onion ☐ 1/2 [sliced]
- Garam Masala ☐ 1/4 tsp
- Chilly Powder ☐ 1/2 tsp
- Egg ☐ 2
- Basmati Rice ☐ 1 cup [cooked]
- Pepper Powder ☐ 1 tsp
- Soya Sauce ☐ 2 tsp
- Coriander leaves ☐ few
- Salt ☐ As needed

Step 1 - Making Fried Chicken

☐ Take 300g of boneless washed chicken.

☐ Add 1 tsp of ginger garlic paste.

☐ Add 1.5 tsp of chilly powder.

☐ Add 1/2 tsp of coriander powder.

☐ 1/4 tsp of garam masala.

☐ Drop the chicken pieces in hot oil and fry them well. Keep this fried chicken aside.

☐ Keep the flame at medium heat.

☐ Mix it well. Let it rest for 20 minutes.

☐ Add the required salt.

☐ Add 2 tsp of cornflour.

☐ Put 1/4 tsp of turmeric powder.

☐ Add 1/2 tsp of chilly powder.

☐ Mix it well.

☐ Add two eggs.

☐ Add the required salt for it.

☐ Mix it well. Add cold and cooked basmati rice of 1 cup into it.

☐ Put 1/4 tsp of garam masala.

☐ Pour 2 tbsp of oil into the pan and keep the flame at medium-high heat.

☐ Add 5 to 6 finely chopped garlic and fry it until the raw smell disappears.

☐ Add 2 tsp of soya sauce.

☐ Add 1 tsp of pepper powder.

☐ Add the fried chicken made earlier.

☐ Add some coriander leaves, and mix it well.

☐ Add salt if needed.

Step 2 - Making Chicken Fried Rice

☐ Add required salt for veggies.

☐ Add 1 cup of beans, carrot, cabbage, and capsicum each.

☐ Cook it for a minute.

☐ Add 1/2 sliced onion.

☐ Now, the Street-style Chicken Fried Rice is ready!

☐ **Note:** Get ready with basmati rice cooked and cooled before adding, and don't add it right immediately after cooking.

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