

25-Minute Chicken Fried Rice with Simple Pantry Ingredients

Quick and Tasty Chicken Fried Rice (Better Than Takeout!)



TIME
25 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 large eggs, beaten
- 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces
- Salt and pepper, to taste
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 1 cup frozen peas and carrots, thawed
- 4 cups cooked and chilled rice (preferably day-old)
- 3 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 green onions, thinly sliced

DIRECTIONS

- 1. Scramble the Eggs:** Heat 1 tablespoon of vegetable oil in a large skillet or wok over medium-high heat. Add the beaten eggs and scramble until fully cooked. Remove and set aside.
- 2. Cook the Chicken:** Season chicken with salt and pepper. Add remaining oil to the pan and cook chicken until browned and fully cooked through. Remove and set aside with the eggs.
- 3. SautØ Aromatics:** In the same pan, sautØ the chopped onion and garlic until the onion becomes translucent and fragrant.
- 4. Add Vegetables:** Stir in peas and carrots. Cook until heated through.
- 5. Add Rice and Sauce:** Add chilled rice, soy sauce, and sesame oil. Stir thoroughly, breaking up any clumps, and cook until heated through.
- 6. Combine Everything:** Return the cooked eggs and chicken to the pan. Mix until evenly combined and hot.
- 7. Garnish and Serve:** Top with sliced green onions and serve immediately.

SWAPS & NOTES

Rice Tip: Day-old rice is best because it's drier and fries beautifully.

If you only have fresh rice, spread it on a baking sheet and refrigerate for 30-60 minutes before cooking.

Protein Swap: Swap chicken for shrimp, steak, or even tofu.

Vegetable Options: Add bell peppers, broccoli, snap peas, or mushrooms for extra texture and flavor.

TIPS FOR SUCCESS

Use high heat for that authentic fried rice texture.

Don't overcrowd the pan -if doubling the recipe, cook in batches.

Break up rice clumps before adding to the skillet.

Taste and adjust soy sauce at the end.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/25-minute-chicken-fried-rice-with-simple-pantry-ingredients/>