

Indian Spiced Chicken Fried Rice

A healthy twist on a classic Indian dish, this flavorful chicken fried rice is made with a blend of spices and ingredients that will tantalize your taste buds.



Main Dish

Indian

30 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 1 tbsp Butter
- 100g Chicken breast, diced
- 2 Eggs, beaten
- 1/4 cup Mayonnaise
- 1 cup Cooked rice
- Spices: 1 tsp Turmeric, 1 tsp Cumin, 1 tsp Coriander, Salt and Pepper to taste

Steps

- 1 In a pan, melt butter and sauté diced chicken until cooked through.
- 2 Push the chicken to one side of the pan and pour beaten eggs into the other side. Scramble the eggs until cooked.
- 3 Add cooked rice to the pan and mix with chicken and eggs.
- 4 Add turmeric, cumin, coriander, salt, and pepper. Stir well.
- 5 Finally, add mayonnaise and continue to stir until everything is well combined and heated through.