

Soy Sauce Chicken Fried Rice

A delicious twist on classic fried rice, this dish features tender chicken breast, fluffy rice, and a medley of onions and leeks, all tossed in savory soy sauce for a flavorful finish.


20 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 chicken breast, diced
- 1 cup cooked rice
- 1 tablespoon soy sauce
- 1 small onion, chopped
- 1 small leek, sliced
- 1 egg
- 1 tablespoon oil
- Salt and pepper to taste
- Green onions for garnish (optional)

Steps

- 1 In a pan, heat oil over medium heat. Add diced chicken breast and cook until browned and cooked through, about 5-7 minutes.
- 2 Add chopped onion and sliced leek to the pan, sauté until softened, about 3-4 minutes.
- 3 Push the chicken and vegetables to one side of the pan. Crack the egg into the pan and scramble it until fully cooked.
- 4 Add the cooked rice to the pan, then pour in the soy sauce. Mix everything together, ensuring the rice is well-coated.
- 5 Season with salt and pepper to taste. Cook for an additional 2-3 minutes until everything is heated through.
- 6 Serve hot and garnish with chopped green onions if desired.