

Chahan Fried Rice

Sauce	Cook Time	Category
Kikkoman Soy Sauce	20 mins	Rice



Ingredients

For 2 portion(s)

- Butter 2 tablespoons
- Shiitake mushrooms, dried (Rehydrated, reserve 2 tablespoons) 1/4 cup
- Carrot (Cubed) 1/3 cup
- Garlic (Minced) 1 tablespoon
- Corn 1/3 cup
- Green peas 2 tablespoons
- Leeks 1/4 cup
- Chicken thigh fillet (Chopped) 100 g
- Eggs (Beaten) 2 pieces
- Japanese rice (Wash 3 times, cook in 3 cups water) 3 cups
- **KIKKOMAN Soy Sauce** 1/4 cup
- Mirin 2 tablespoons
- Sugar 1 teaspoon
- Salt 1/4 teaspoon
- Pepper 1/2 teaspoon

Method

1. Saute the chicken until browning the meat in the butter.
2. Add (A) then saute until cooked.
3. Move (2) to one side of the pan. Add the eggs and stir gently until half cooked.
4. Add the rice and stir together.
5. Pour the Kikkoman Soy Sauce and the mirin. Mix until well blended and almost dry. Season with the pepper as you like.