## RecipesCh@ se

## Healthy Chinese chicken egg fried rice

Yield: 2 min Total Time: 30 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/heslthy-chinese-chicken-recipe">https://www.recipeschoose.com/recipes/heslthy-chinese-chicken-recipe</a>

## **Ingredients:**

- 2 cups long-grain rice cooked
- 2 eggs
- 1 cup frozen vegetables chopped, thawed, peas, carrots, cauliflower, broccoli
- 1 chicken breast
- 3 spring onions
- 2 garlic cloves
- 2 centimeters fresh root ginger
- 2 tablespoons vegetable oil
- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon sesame oil
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon fresh parsley chopped

## **Nutrition:**

Calories: 1120 calories
Carbohydrate: 161 grams
Cholesterol: 285 milligrams

4. Fat: 31 grams5. Fiber: 5 grams

6. Protein: 47 grams

7. SaturatedFat: 4.5 grams8. Sodium: 1970 milligrams

9. Sugar: 2 grams

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