

Nigerian Fried Rice

Yield: 6 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/nigerian-chinese-rice-recipe>

Ingredients:

- 6 cups cooked rice I used Basmati
- 1/2 cup canola oil
- 1 onion medium, sliced
- 2 teaspoons minced garlic
- 1/2 pound liver cut bite size
- 1 pound large shrimp peeled and deveined
- 1 teaspoon pepper sauce chili sauce
- 1/2 teaspoon thyme
- 1 teaspoon white pepper
- 1 teaspoon curry powder
- 2 teaspoons chicken bouillon or maggie powder, optional
- 1 tablespoon liquid maggie, or soy sauce, optional
- salt to taste
- 16 ounces vegetables peas, carrots, green beans

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 115 milligrams
4. Fat: 22 grams
5. Fiber: 4 grams
6. Protein: 11 grams
7. SaturatedFat: 2 grams
8. Sodium: 370 milligrams
9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Nigerian Fried Rice above. You can see more 18 nigerian chinese rice recipe Unleash your inner chef! to get more great cooking ideas.