



Chicken Fried Rice

Ingredients:

- 1 cup instant rice
- 1 can of mixed vegetables, drained
- 2 tablespoons soy sauce
- 1 can of chicken or spam (optional)
- 1 egg, scrambled
- 1 teaspoon garlic, ginger & onion powder (optional)

Directions:

1. Prepare the rice according to the package instructions.
2. In a skillet or large pan, heat vegetable oil over medium heat.
3. Add the diced chicken or spam and sauté for 2-3 minutes until lightly browned.
4. Stir in the canned mixed vegetables and cook for another 2 minutes to warm them through.
5. Add the rice to the pan, breaking up any clumps with a spatula. Stir well to combine everything.
6. Sprinkle in the garlic powder, onion powder, ground ginger (if using), soy sauce. Add egg if using.
7. Stir everything to coat evenly and cook for 3-4 minutes, allowing the rice to fry slightly.