



COOK AT HOME MEAL KITS

CHICKEN FRIED RICE

INCLUDED

1. Chicken
2. Egg
3. Peas/Ham/Seasoned Rice
4. Soy

YOU NEED

1. Wok/pan
2. 1 tbsp cooking oil
3. 2 tbsp water

METHOD

1. Lightly beat the EGG and set aside.
2. Heat wok or pan on high heat until smoking and add 1 tbsp of oil. Once oil is hot, add in beaten EGG and scramble with utensil, continuing to cook on high heat.
3. Once egg is just cooked, add in PEAS/HAM/SEASONED RICE and use your cooking utensil to press down on the rice to get rid of any lumps whilst tossing the pan too, ensuring everything is well mixed. Keep doing this until rice is piping hot and dish up.
4. With the same wok or pan, high heat until smoking and add in 1 tbsp of oil. Once oil is hot enough, add in CHICKEN. Heat the chicken through and then add in the SOY and 2 tbsp of water. Mix through, let it simmer and reduce completely.
5. Place on top of the fried rice and serve.

SIK FAN LA!
"BON APPETIT"



COOK AT HOME MEAL KITS

MIXED VEG FRIED RICE

INCLUDED

1. Mixed Veg
2. Egg
3. Seasoned Rice
4. Soy

YOU NEED

1. Wok/pan
2. 1 tbsp cooking oil
3. 2 tbsp water

METHOD

1. Lightly beat the EGG and set aside.
2. Heat wok or pan on high heat until smoking and add 1 tbsp of oil. Once oil is hot, add in beaten EGG and scramble with utensil, continuing to cook on high heat.
3. Once egg is just cooked, add in MIXED VEG and cook to your liking.
4. Add in SEASONED RICE and use your cooking utensil to press down on the rice to get rid of any lumps whilst tossing the pan too, ensuring everything is well mixed. Keep doing this until rice is piping hot and serve.

SIK FAN LAI
"BON APPETIT"



COOK AT HOME MEAL KITS

CHICKEN FRIED RICE (GLUTEN FREE)

INCLUDED

1. Chicken
2. Egg
3. Peas/Ham/Seasoned Rice
4. Seasoning

YOU NEED

1. Wok/pan
2. 1 tbsp cooking oil
3. 2 tbsp water

METHOD

1. Lightly beat the EGG and set aside.
2. Heat wok or pan on high heat until smoking and add 1 tbsp of oil. Once oil is hot, add in beaten EGG and scramble with utensil, continuing to cook on high heat.
3. Once egg is just cooked, add in PEAS/HAM/SEASONED RICE and use your cooking utensil to press down on the rice to get rid of any lumps whilst tossing the pan too, ensuring everything is well mixed. Keep doing this until rice is piping hot and dish up.
4. With the same wok or pan, high heat until smoking and add in 1 tbsp of oil. Once oil is hot enough, add in CHICKEN. Heat the chicken through and then add in the SEASONING and 2 tbsp of water. Mix through, let it simmer and reduce completely.
5. Place on top of the fried rice and serve.

SIK FAN LA!
"BON APPETIT"