

## CLASSIC CHICKEN FRIED RICE

3 large eggs  
Kosher salt  
Freshly ground black pepper  
Vegetable oil, for frying  
4 boneless, skinless chicken  
breast halves, cut into thin strips  
1 tsp sesame oil  
1 large onion, finely chopped  
2 garlic cloves, finely minced  
4 cups cold, cooked rice  
6 green onions, thinly sliced  
2 tbsp soy sauce  
Parsley for garnish



- Add the griddle attachment to the VERSAPOWER™ Cooking System.
- Turn all knobs to “OFF” then turn on the gas supply. Depress the igniter button for the burners and immediately push and turn the burner control knob counter-clockwise to the “HI” position and wait for the burners to light. Light both burners.
- Beat eggs with a whisk in a small bowl and season with salt and pepper, to taste.
- Heat very little oil on the griddle and make an omelette using half the beaten eggs.
- Turn out onto a plate to cool.
- Repeat process with remaining beaten eggs.
- Place 1 omelette on top of the other, fold and coarsely chop. Set aside.
- Toss chicken strips with the sesame oil and season with salt and pepper, to taste.
- Heat 3 tbsp vegetable oil over high heat on the griddle and cook the prepared chicken strips until lightly golden, about 2 to 3 minutes.
- Add the onion and garlic and stir-fry for 1 to 2 minutes or until onion has softened.
- Add 2 tbsp more vegetable oil and when hot, stir in the cooked rice and green onions, tossing and mixing thoroughly until very hot.
- Sprinkle with soy sauce and mix evenly.
- Stir in chopped cooked egg.
- If desired, garnish with parsley.

