

Fried Rice with Chicken and Veggies by Madubala Perera

Ingredients:

- Basmati Rice - 1 cup (one cup is about 250g of Rice.)
- 300-500g chicken
- 1egg
- 2 Red onion
- 2 carrots
- 100 g beans
- 100g cabbage
- 50g spring onions
- Piece of ginger
- 5 garlic cloves
- 1tbsp black pepper
- 1tsp roasted curry powder
- Lemon Grass/curry leaves
- 1tsp chilli powder
- Pinch of turmeric powder
- 1 green chilies thinly cut
- Salt/pepper
- 150 g butter
- Piece of cinnamon/5 cloves/ 3 cardamons
- 1 tbsp vinegar
- Raisins/ roasted Cashew



Method:

1. First make Chicken broth.
2. Add chicken/Vinegar/cinnamon/cardamons/cloves/piece of lemon grass/pinch of turmeric powder/enough water/salt and pepper and boil.
3. Then strain and separate chicken and broth.
4. Wash Rice and add 2 cups of broth to 1 cup of Rice.(Measure using the same size cup) And cook in the Rice cooker.
5. Once rice is done, you can remove the piece of cinnamon and lemon grass.
6. Add half of butter in the frying pan
7. Add half of onions, garlic and ginger paste thinly cut curry leaves/chilli powder/pepper and salt and stir fry and keep aside.
8. Then add the remaining butter in the pan add the rest of onions, garlic and ginger paste, thinly cut curry leaves / half a teaspoon curry powder/pinch of turmeric powder/chilli powder according to your taste.
9. add carrots followed by beans and cabbage.
10. Once it's done add the chicken , raisins and nuts and mix with the rice prepared and serve hot.