



### **Peruvian Fried Rice “Chaufa”**

- 2 small cans FriChik, chopped
- 5 tablespoons soy sauce
- 1 ginger root, minced
- 4 eggs, beaten, divided
- 2 bell peppers, chopped
- 2 cups cooked rice
- 1 package fresh chives

Directions: In a pan sauté bell peppers and chives for 5 minutes. In a separate pan combine FriChik, ginger root, and soy sauce and stir for 5 minutes. Add the bell pepper and chives to the FriChik pan.

Add the cooked rice to the pan and stir until well heated.

Beat 2 eggs lightly and pour into a non-stick skillet allowing the egg mixture to remain flat. Cook the mixture for about 2 minutes or until cooked through. Remove from pan and cut into small squares. Repeat with the remaining 2 eggs.

Add the eggs to the FriChik pan and add additional soy sauce, if needed.

*Submitted by N.A. of North Carolina*