



Hoisin Chicken with Brown Fried Rice

1 x 250g packet SunRice
Chinese Style Brown Fried Rice
in 90 Seconds

1 tbsp olive oil

1 tbsp ginger, grated

1 clove garlic, crushed

250g chicken breast,
thin sliced strips

1 red capsicum, sliced

50g snow peas, trimmed

¼ cup of water

2 tbsp hoisin sauce

2 spring onions, sliced

1 tbsp roasted cashew nuts

Stir fry chicken, oil, ginger and garlic in a non stick pan over medium heat for 2 minutes

Stir in capsicum, snow peas and water to pan

Microwave rice as per pack instructions

Add hoisin sauce and spring onion to pan, stir and cook for one minute. Add a little more water if required

Serve meal and garnish with cashew nuts

Serves 2

Cooked in 10 minutes



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Oriental Brown Fried Rice

Experience the authentic taste of Chinese cooking with Chinese Style Brown Fried Rice in 90 Seconds. Specially prepared with a delicious blend of scrambled egg, ham and vegetables with all the goodness of wholegrain brown rice.

