

Tavuklu K?zarm?? Pilav

Authentic Chinese chicken fried rice recipe with tender chicken, fluffy rice, and savory vegetables. Easy 50-minute meal perfect for dinner.

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|-------------|------------|-----------|----------|--------|
| 15 | 35 | 50 | 4 | Easy |
| HAZIRLIK DK | PI?IRME DK | TOPLAM DK | PORSIYON | ZORLUK |

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Malzemeler

- 1 cup rice
- 3 cup water
- 1 lb chicken thigh
- 2 carrot
- 2 egg
- 3 clove garlic
- 1 tbsp roasted sesame oil
- 2 tbsp unsalted butter
- 1 cup soy sauce
- 1 tsp salt
- 1 tsp black pepper

Yap??l???

- Cook the rice**

Combine 1 cup rice with 3 cups water in a medium saucepan. Bring to a boil over high heat, then reduce heat to low and simmer covered for 18-20 minutes until water is absorbed and rice is tender.
- Remove rice from heat and let stand 5 minutes. Fluff with a fork and spread on a large plate to cool completely, about 15-20 minutes.
- Prepare the chicken**

Cut 1 pound chicken into 1-inch bite-sized pieces. Season with 1/2 teaspoon salt and 1/2 teaspoon pepper.
- Heat 1 tablespoon oil in a large wok or heavy skillet over medium-high heat until shimmering. Add chicken pieces and cook 5-6 minutes, stirring occasionally, until golden brown and cooked through (internal temperature 165°F/74°C).
- Cook the vegetables**

Push chicken to one side of the pan. Add 2 carrots (diced) to the empty side and stir-fry 3-4 minutes until tender-crisp.
- Add 3 cloves garlic (minced) to the pan and stir everything together for 30 seconds until fragrant.
- Add eggs and rice**

Push chicken and vegetables to one side. Add 2 tablespoons oil to the empty side, then add 2 beaten eggs. Scramble the eggs for 1-2 minutes until just set, then mix with chicken and vegetables.

8 Add the cooled rice to the pan, breaking up any clumps with your spatula. Stir-fry 3-4 minutes until rice is heated through and well combined with other ingredients.

9 **Season and serve**

Add 1 cup soy sauce, 1 teaspoon salt, and 1 teaspoon pepper. Stir-fry 1-2 minutes until evenly distributed and heated through. Serve immediately while hot.

?puçlar?

Use day-old rice for the best texture - freshly cooked rice contains too much moisture and will make your fried rice mushy. If you only have fresh rice, spread it on a baking sheet and let it cool completely before using.

Cook on high heat throughout the process to achieve that authentic "wok hei" flavor. This means having all your ingredients prepped and ready to go before you start cooking, as the process moves quickly.

Scramble the eggs separately and remove them from the pan before adding other ingredients. This prevents them from overcooking and ensures they maintain their fluffy texture in the final dish.

Don't overcrowd the pan - cook in batches if necessary. Too many ingredients in the pan at once will cause steaming instead of frying, resulting in soggy rice and vegetables.

Season the chicken well with salt and pepper before cooking, and let it develop a golden-brown crust before stirring. This adds extra flavor and prevents the meat from becoming tough.

Add the sauce gradually and taste as you go. Different brands of soy sauce have varying salt levels, so adjust accordingly to prevent an overly salty dish.

Use chicken broth instead of water if your rice seems dry during cooking. This adds extra flavor and helps create the perfect consistency without making the dish watery.

Keep ingredients moving in the pan constantly once you start combining everything. This prevents burning and ensures even distribution of flavors throughout the dish.