

Kampung Fried Rice



Contain:    Spiciness:    HOT

Serves:  4  Prep Time : 15mins **Cooking Time : 10mins**

Ingredients :

- 1 tbsp cooking oil/olive oil
- 1 egg
- 100gram sliced chicken meat
- 50gram Kang Kung
- 2 cups cooked rice
- 10gram pre-fried anchovies
- 2 chilli padi; finely slice
- 2 tbsps Soy Asahi Seafood Stock

Instructions :

1. Heat cooking oil/olive oil in wok and stir-fry chicken meat until cooked.
2. Break an egg and stir well.
3. Add Kang Kung, cooked rice, chilli padi, Soy Asahi Seafood Stock and anchovies. Mix well.
4. Stir-fry for 2 minutes



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