

Ingredients

Quantity

Measure

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	0.75	Teacup	Chicken
1		Teaspoon	Chillies, Green
4		Tablespoon	Cooking Oil
1		Nos	Eggs
1		Teaspoon	Ginger
0.75		Teacup	Onion Leeks
2		Teacup	Rice, fine grain. (Jirasal or Delhi)
0		Little	Salt
3		Tablespoon	Soya Sauce
1		Teaspoon	White Pepper Powder

Method

Serve hot with Szechwan Sauce.

1. Soak the rice in plenty of water for about 10 mins.
2. Boil water, add rice and a little salt. Cook over a low flame, stirring occasionally till the rice is tender.
3. DO not overcook the rice, when the rice is done, drain and add some cold water and drain again in order to get rid of the extra starch.
4. Then keep the rice in a broad vessel, so that it becomes absolutely cold.
5. Break the egg in a bowl, add salt & pepper and beat lightly.
6. Heat 1 tbsp. of oil in a deep non-stick pan, then add the egg and scramble lightly. Remove from pan, break eggs into small pieces with a knife and fork.
7. Heat the remaining 3 tbsp.. of oil in the same pan, add ginger, green chillies and spring onion. Stir fry over a high flame for 3 minutes
8. Then add the chicken, pepper and salt. Stir fry in the same manner for 1 minute. Add the rice and Soya sauce and stir fry for 2 minutes on high flame.
9. Lastly add the egg and mix well.