Recipe Name:	Chicken fried rice

Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Butter	3 tbsp.	Sysco		
Large eggs	2	Sysco		
Medium sized carrots	2 (peeled and diced)	Sysco		
Onion	1 (diced)	Sysco		
Garlic cloves	3 (minced)	Sysco		
Black pepper	2 tsp.	Sysco		
Frozen peas	½ cup	Sysco		
Rice(short grain white rice preferred)	4 cups(cooked and chilled)	Sysco		
Soy sauce	2-3 tbsp.	Sysco		
Green onion	3(sliced thin)	Sysco		

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.
Include if applicable: **Cooking details**
      a.   pan type and size
      b.   whether you line the pan with parchment paper
      c.   number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
      d.   whether you cover with parchment paper and foil
      e.   oven temperatures, cooking times
      f.   internal temperature checks

Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: **Serve immediately *OR* store in refrigerator/warmer until serving**

1:Add ½ tbsp. of butter in a large saute pan over medium high heat until melted. Add eggs and cook until scrambled. Stirring occasionally, remove eggs and transfer to a separate plate.
2: Add an additional 1 tbsp. of butter to the pan and heat until melted. Add carrots, onion, peas and garlic. Season with black pepper and saute for 5 minutes or until the onion and carrots are soft.
3: Turn from medium- high heat to high heat. Add in the remaining butter(1 tbsp.) immediately.
4: Add the rice, green onion, and soy sauce. Stir until combined. Continue sauteing for an additional 3 minutes. Then add in the eggs and stir to combine. Remove from heat and stir in the sesame oil until combined. Taste and season if needed.

Yield:	12
Recipe #: 60	