



**OK this is far from conventional with Chorizo in it. But Special Fried Rice isn't traditional anyway in China so we're cool with that. We had cooked Chicken thigh meat and ½ a stick of Chorizo which both needed using up. So?..**

### **Ingredients:-**

- 3 Chicken thighs, cooked and chopped
- Chorizo, chopped
- 1 Onion, finely diced
- 1 Carrot, finely diced
- 1 Cup of Peas, thawed in water (Yes we do buy some frozen things, but not many!)
- 2 Spring Onions, sliced
- 2 Eggs, beaten
- 1 Tbsp of Soy Sauce (Gluten free for us)
- 1 Tbsp of Rice Wine
- 1 Tbsp of Sesame Oil
- 2 Cloves of Garlic, minced
- A Thumb of fresh Ginger, minced
- 1 Cup of Rice, cooked and de-starched by running boiling water through it
- Oil to fry

### **Method:-**

- (1) In a large frying pan / Wok heat the Oil and fry the Onions and Carrots, until softened.
- (2) Add the Garlic and Ginger and fry for a further few minutes.

- (3) Add the Chicken, Chorizo, Peas and stir.
- (4) Add the Rice Wine and then gently fold in the cooked Rice.
- (5) Add the Spring Onions.
- (6) Push all the ingredients to the side and add the Sesame Oil to the space created.
- (7) Pour in the beaten Egg and let it set partially.
- (8) Fold into the Rice mixture.
- (9) Add the Soy Sauce and gently stir in.
- (10) Garnish with chopped Spring Onions.

**This was the second meal we've had out of the £1.69 Yellow Sticker Chicken thighs and the Chorizo was £0.69. Which we've had two meals from and still have a bit in the fridge?..**