

# Roast Chicken Rice

Absolutely delicious chicken rice made in 10 minutes. So simple, healthy and easy to make for a mid week meal or use up some leftovers!

Serves 4

## Ingredients

300g leftover roast chicken, roughly chopped

oil of your choice

150g white/basmati rice

2 bunches spring onions, roughly chopped

3 garlic cloves, roughly chopped

200g tenderstem broccoli, roughly chopped

1 tsp black pepper

1 tsp salt

1 tbsp white wine vinegar

1 tbsp oyster sauce

1 tbsp dark soy sauce

1 tbsp light soy sauce

$\frac{1}{2}$  tsp chilli oil

## Method

– Cook your rice according to packet instructions. Strain and set aside.

– Add 3-4 tbsp of oil to a large hot pan. Add the spring onions and cook for 2 minutes.

– Add the garlic and cook for 1 minute.

– Add the broccoli. Mix well and cook for 5-6 minutes.

– Add the chicken, black pepper, salt, and vinegar. Mix well and cook for 2 minutes.

– Add the rice, both soy sauce, and chilli oil. Mix well.

Time to plate it up and enjoy!

