Sweet Chilli Chicken Recipe

Ingredients

- 1 packet Maggi Juicy Sweet Chilli Chicken
- 600 g Chicken Breast
- 260 g White Rice
- 2 tablespoons Vegetable Oil
- 100 g Egg
- 200 g Green Peas
- 450 g Stir-fry Vegetables

Instructions

1. Preheat the oven to 180°C (160°C fan) or Gas Mark 4. Prepare the Juicy Sweet Chilli chicken according to the cooking instructions on pack.

2. 20 minutes before the Sweet Chilli chicken is ready, boil the rice according to the cooking instructions on pack. Heat 1 tablespoon of the oil in a frying pan over a medium heat, add the beaten egg and fry till set. Once set, fold into an omelette, slice into bite-size pieces. Combine the cooked rice, egg and peas in the same pan till piping hot.

3. Heat the remaining oil in a wok over a high heat, add the stir-fry vegetables and fry for 4 minutes till the veg is tender.

4. Serve the fried rice and stir-fried vegetables with the Sweet Chilli chicken. Ensure that the chicken is fully cooked through and piping hot.

50 Minutes

4 Serves

Nutrition

Carbohydrate	79.37 g
Energy	667.45 kcal
Fat	15.99 g
Fibre	10.04 g
Protein	48.57 g
of which: saturates	2.82 g
Sodium	161.11 mg
of which: sugars	161.11 mg