

Recipe Name: Singapore Style Chicken Layered Fried Rice Recipe

Diet Type: Non-Vegetarian

Course: Main Course

Cuisine: Asian

Quantity:



Ingredients

Ingredient	Quantity
------------	----------

- | | |
|---|----|
| • 300 grams Boneless chicken - cut into 1/2 inch cubed | 12 |
| • 2 Spring Onion Greens - finely chopped | |
| • 2 Green Chillies - chopped | |
| • 1 teaspoon Garlic - minced | |
| • 1 tablespoons Soy sauce | |
| • 1 tablespoon Lemon juice | |
| • 1 teaspoon Black pepper powder | |
| • 1/2 teaspoon Red Chilli powder | |
| • 1/2 teaspoon Cumin powder (Jeera) | |
| • 1 tablespoon Red Chilli sauce | |
| • 1 tablespoon Sweet and Spicy Red Chilli Sauce (Tomato Chilli Sauce) | |
| • Salt - to taste | |
| • 1 tablespoon Red Chilli sauce | |
| • 3 teaspoons Sunflower Oil | |
| • 2 cups Rice - soaked for 10 minutes | |
| • 1 tablespoons Garlic - crushed | |
| • 1 tablespoons Ginger - crushed | |
| • 2 Green Chillies - slit and roasted | |
| • 1 Green Bell Pepper (Capsicum) - sliced | |
| • 1 Spring Onion (Bulb & Greens) - chopped | |
| • 1 Onions - cubed | |
| • 1 Carrots (Gajjar) - cubed | |
| • Salt - to taste | |
| • 1 teaspoon Chinese 5 Spice Powder | |
| • 1 teaspoon White pepper powder | |
| • 3 teaspoons Sunflower Oil | |
| • 250 grams Egg noodles - boiled and tossed in a teaspoon oil | |



- 1/2 cup Classic Mayonnaise (With Egg)
- 2 tablespoons Tomato Ketchup
- 2 tablespoons Red Chilli sauce
- 1 tablespoon Vinegar





Preparation

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
550	35	60	20	2	2

