Chicken Fried Rice – Big Green Egg

Are you ready to WOK and roll? It’s time to show you the best Chinese take-out restaurant in town, YOUR HOUSE. This recipe uses some convenience food items, but doesn’t skimp on flavor. It’s time to grab your EGGpsander, fire up the grill and WOK this Recipe.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 4-6 People

##### **Prep time:** 12 Minutes

##### **Cook time:** 10-12 Minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

4 Tbsp Oil, Avocado

1 Ea Pepper, Red Bell, Large Julienned

1 Ea Onion, Yellow, Sweet Julienned

1 Cup Sugar Snap peas Cleaned

1 Cup Carrot, Coins

2-3 Cups Chicken, Rotisserie, Pre cooked

3 Cups Rice, Cooked 90 second rice pouch

¼ Cup Chicken Stock low sodium

¼ Cup Sweet Soy Sauce

Taste Tiki Tiki Rub 5280 Culinary

¼ Cup High Altitude BBQ Sauce 5280 Culinary

½ Cup Green Onion Chopped

# Cooking Directions:

Load the Big Green Egg and ignite the charcoal

Prepare the Big Green Egg for direct cooking over high heat (450°F)

Adjust Egg temp to 450˚

Add the EGGspander base with Ring

Add the wok to the EGGspander ring

Adjust top vent and bottom vent to hold temperature around 450˚

Carefully add the oil and allow to heat for 30 seconds

Using the bamboo stir fry spatula….

Carefully add the Peppers, Onions and Carrots to the wokStir fry, with the lid open, for 5 minutes

Carefully add the chicken next and stir fry for 5 minutes

Chef’s Tip – Move the ingredients around the bowl and up the side to create a shallow layer, this will help it heat up faster and keep a nice sear

Make a well in the center of the wok

Carefully add the Snap peas

Cover the snap peas with the rice

Stir fry this for 5 minutes

Add the chicken stock, soy sauce and bbq sauce

Quickly stir to combine and heat sauces

Using tongs, remove the ribs and drain onto paper towel

Using Big Green Egg Heat resistant gloves, carefully remove the wok from the eggspander ring

Garnish with the sliced green onions and serve

Be sure to allow the wok to cool and ensure the handles are cool to the touch before serving. Use BGE Heat resistant gloves if needed

SAFETY TIP – KEEP A SMALL EXTINGUISHER AROUND IN CASE YOU HAVE ANY issues. Remember, if you have a grease fire, don’t panic, close the dome and top and bottom vents if possible, to snuff the flames. If that doesn’t work, deploy the fire extinguisher

# Don’t Have A Big Green Egg:

Try the wok on your:

Weber Gas Grill

Weber Charcoal Grill

Stove Top

Camping Stove (outdoors)

# Shopping List:

* Big Green Egg, XL **Available at participating Ace Hdwe Stores**
* Big Green Egg, XL EGGspander **Available at participating Ace Hdwe Stores**
* Big Green Egg, Wok, Carbon Steel **Available at participating Ace Hdwe Stores**
* High Altitude BBQ Sauce – 5280 Culinary **Ace Sku – 8560088**
* Oink Rub, 5280 Culinary **Ace Sku – 8562043**