

# Chicken Fried Rice

## INGREDIENTS:

### For the sauce

- 1 (8 oz) bottle of coconut aminos
- 1 T sriracha
- 1 tsp. Sesame oil
- ½ tsp fish sauce

### For the rice

- 2 T ghee
- 1 pound chicken thighs, cut into bite size pieces
- Salt, to taste
- 1 red bell pepper, diced
- 1 orange bell pepper, diced
- ½ yellow onion, diced
- ½ tsp. Garlic powder
- 1 (12 ounce) package of cauliflower rice, thawed
- Green onions, diced for garnish
- Cilantro, rough chopped for garnish

## PROCESS:

- In a medium saucepan over medium heat, add all the ingredients for the sauce and whisk to combine. Let come to a low boil and reduce for about 10 minutes until the sauce coats the back of a spoon.
- While the sauce reduces, place a large saute pan over medium heat. Add ghee and once the pan is hot, add the chicken thighs. Sprinkle with a bit of salt then cook until chicken is browned on all sides and no longer pink. Use a slotted spoon to remove the chicken then add the peppers and yellow onion along with a pinch more salt and garlic powder. Cook for about 10 minutes, until peppers are soft and onion is translucent.
- Once peppers are cooked through, add cauliflower rice and chicken back to the pan to cook for 3-5 minutes, until the cauliflower is soft.
- Lastly, add sauce to the pan. You can add however much you prefer, but I add about half of the sauce and save the rest for another night. Mix the sauce within the pan until mixture is coated. Add green onions and cilantro. ENJOY!

From: [Paleomg.com/my-spin-on-chicken-fried-rice/](http://Paleomg.com/my-spin-on-chicken-fried-rice/)

