

Pickled Olive Leaves Fried Rice



Based on Bunge FarmOrigin First Pressed Sunflower Oil

Ingredients	Weight, g
Chicken Breast	
Chicken Breast, Sliced	100
Soy Sauce	10
Oyster Sauce	10
White Pepper, Ground	To taste
Corn Flour	5
Fried Rice	
Bunge FarmOrigin First Pressed Sunflower Oil	30
Garlic, Finely Diced	20
Onion, Sliced	30
Eggs	100 (2 pcs)
Pickled Olive Leaves	30
Rice, Overnight or Cold	200
Siew Pak Choy, Washed and Sliced	60
Salt	2
Soy Sauce	15
White Pepper, Ground	To taste
Coriander	5

Method:

1. Marinate the sliced chicken breast by mixing all the ingredients listed under Chicken Breast.
2. Heat the Bunge FarmOrigin First Pressed Sunflower Oil using medium heat in a pan, preferably non-stick pan, pan fry the chicken breast to fully cooked and set aside ready to use.
3. With the remaining oil in the same pan, sweat the garlic and onion.
4. Turn to high heat, crack the eggs straight into the pan, let them cook for about 1 minute, then break the yolks and turn them over.
5. Put the pickled olive leaves and rice onto the eggs and start sauté to well mix all the ingredients. Press the rice to separate them into individual grains.
6. Add the siew pak choy into the mixture and continue to sauté.
7. Add the salt, soy sauce and ground white pepper into the mixture and continue sautéing the mixture, until smoke observed from the fried rice and the sizzling sound became louder.
8. Taste and season the fried rice with soy sauce and ground white pepper if necessary.
9. Add in the pan fried chicken breast and mix into the fried rice.
10. Garnish with coriander and ready to serve.

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