



CHEETOS® FLAMIN' HOT® Chicken Fried Rice

INGREDIENTS



PREP
TIME
20_{min}



COOK
TIME
10_{min}



SERVES
4

1/2 bag (8 1/2 oz bag) CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

2 tbsp hoisin sauce

2 tbsp soy sauce

2 tbsp sesame oil, divided

1 tbsp oyster sauce

1 tbsp rice wine vinegar

1 tbsp canola oil

2 stalks celery, diced

1 small onion, diced

1 small red bell pepper, diced

8 oz sliced mushrooms

3 cloves garlic, minced

1/4 tsp salt

1/4 tsp black pepper

2 cups cold cooked rice

1 cup packed shredded rotisserie chicken

1/2 cup frozen peas

4 eggs, fried

4 green onions, thinly sliced

HOW TO MAKE

DIRECTIONS

In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.

In small bowl, whisk together hoisin sauce, soy sauce, 1 tbsp sesame oil, oyster sauce and vinegar. Stir in half the ground CHEETOS®.

Heat canola oil and remaining sesame oil in wok or large skillet set over high heat. Add celery, onion, red pepper, mushrooms, garlic, salt and pepper. Cook, stirring occasionally, for 3 to 5 minutes or until starting to soften. Stir in rice, chicken and peas. Cook, stirring occasionally, for 3 to 4 minutes or until rice is heated through. Add hoisin mixture. Cook, stirring occasionally, for 2 to 3 minutes or until sauce has thickened and is clinging to rice well. Remove from heat. Cover and let stand for 2 minutes.

Divide fried rice among 4 bowls. Garnish with fried egg, remaining ground CHEETOS® and green onions.

PRODUCT

