



CHEETOS® FLAMIN' HOT® Chicken Fried Rice

INGREDIENTS



PREP
TIME
20min



COOK
TIME
10min



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

