

Arroz Chaufa, Peru

MADE BY KURT SONCCO SINCHI (GRAINGER '23)
AND MEMBERS OF THE PERUVIAN STUDENT ASSOCIATION

INGREDIENTS

CHICKEN AND RICE MIXTURE:

2 c boneless chicken thighs, diced into cubes
5 eggs scrambled then roughly chopped
2½ c cold cooked white rice
½ c onions, diced
2 garlic cloves, minced
1 red bell pepper, diced
1 tbsp fresh ginger

½ c green onions, sliced
salt and pepper to taste
3 tbsp vegetable oil

SOY SAUCE MIXTURE:

⅛ c soy sauce
¼ tsp sesame oil
2 pinches cumin
1 pinch sugar

PREPARATION

- 1 Heat the oil in a large skillet over medium-high heat.
- 2 Add the red bell peppers and onions. Sauté until softened, about 6 minutes.
- 3 Right before the pepper and onions are done, add the fresh ginger and green onions and sauté for 1 minute.
- 4 Add the chicken and thoroughly mix. Cook until chicken is cooked through.
- 5 Add half the rice into the skillet. Mix well, then add the rest of the rice. Mix well. Add the soy sauce mixture and mix.
- 6 Add the chopped scrambled eggs. Toss. Season with salt and pepper.