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

SOY SAUCE MIXTURE:
- ⅛ c soy sauce
- ¼ tsp sesame oil
- 2 pinches cumin
- 1 pinch sugar
- ½ c green onions, sliced
- salt and pepper to taste
- 3 tbsp vegetable oil

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.