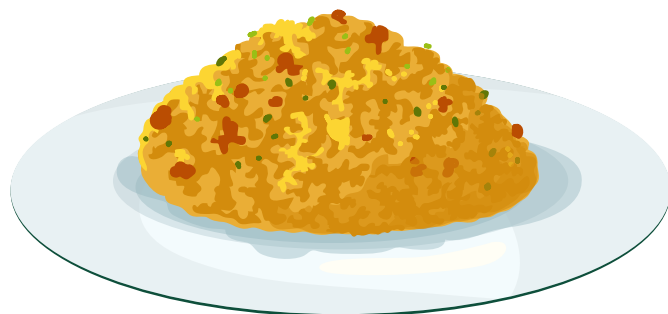


# Chofan (Fried Rice)

by Oliver from the Dominican Republic

## Ingredients

- 2 Chicken Breasts
- Shrimp as much as you want
- ½ lb Smoked Ham
- 2 Cups of Cooked White Rice
- ¼ Green Bell Pepper
- ¼ Red Bell Pepper
- Chicken Bouillon Cube as much as you want
- 1 Small Onion: Red or White
- ½ tsp Orégano
- Oil
- ¼ cup Water



## Method

1. Boil 2 cups of water with salt and oil and cook rice. Once the rice is steaming, set aside.
2. Dice chicken into small-medium cubes and season with mashed garlic, Dominican Orégano or regular orégano, sopita/chicken bouillon cube, adobo, or your favorite seasoning salt. Add black pepper to taste and mix until everything is well combined.
3. In a heated deep-sided skillet over medium-high heat, add olive oil. Add the seasoned chicken and mix every so often. You want the chicken to brown slightly but cook all of the way through.
4. Brown chicken and add diced smoked ham and mix for about 5 minutes or until everything is nice and golden.
5. Next, add onions and peppers. Sauté for 1 minute. Add soy sauce and mix until well combined.
6. Now add cooked white rice and gently mix everything until rice is fully covered with soy sauce, chicken, and ham.
7. Once the rice fully covered, add pre-boiled diced carrots, and mix in gently.
8. Turn heat down to low and in a separate skillet scramble two eggs. Once fully cooked, fold into rice.



““ This is the food that my mom cooked for me in my country, like in special days because we use to add many things on this recipe that we can't afford and cook it every day. I remember this food because I just eat it once in my country before coming here, and that's why I don't wanted to eat it before because it didn't look good for me, but when I eat it, I just love it because she put there chicken and sea food and I really love those, it taste very good with all of those things mixed. ””