

# Fried rice chicken with pineapple, basil and lime zest

**Recipe for 4 persons**

## Description

A flavorful wok meal in one: beef, carrots, celery, pineapple, basil, lime... A true delight!

## Note

You can always replace the chicken with pork, shrimp or beef.

## Ingredients

### Rice

- 300 Ml Basmati rice
- 450 Ml Water

### Garnishes

- 400 Gr Chicken breast
- 2 Unit(s) Carrot
- 2 Sprig(s) Celery
- 1 Unit(s) Onion
- 0.25 Unit(s) Pineapple
- 10 Leaf(ves) Basil
- 45 Ml Soy sauce
- 45 Ml Hoisin sauce
- 15 Ml Chili paste (sriracha)
- 4 Unit(s) Egg
- 1 Unit(s) Lime

## Preparation

- Preparation time **60.00 mins**
- Preheat your **Oven** at **400.00 F°**

### Preparation

Cut the chicken into strips. Cut the vegetables into small strips and the pineapple into cubes.

Finely chop the basil. Break the eggs into a small bowl.

Quarter the limes and torch them briefly.

### Rice

Rinse the rice twice in cold water. Bring the rice and water to a boil and cook for 15 minutes on medium heat.

### Wok

Heat up the wok with a little oil and then cook the eggs first.

Add the vegetables and chicken and cook for another 2 minutes.

Add the rice and continue to cook for another 2 minutes, then add the sauces.

Finish by sprinkling the basil and lime juice on top.

**Bon appétit!**