



# MOO SHU CHORIZO & CHICKEN FRIED RICE



Moo shu chorizo and chicken made with white onion, garlic, five spice powder and hoisin sauce, served over **Vegetable Fried Rice** and garnished with scallions.

Yield: 8 Servings

## Ingredients:

6 Cups	<b>Vegetable Fried Rice</b> [#5654390]	¼ tsp.	Five Spice Powder
2 Tbsp.	Sesame Oil	To Taste	Salt & Black Pepper
½ Each	White Onion, Diced	½ Each	Lime, Juiced
2 Each	Garlic Cloves, Minced	½ Cup	Hoisin Sauce
6 Oz.	Chicken Breast, Diced	½ Cup	Water
1-7 Oz. Package	Chorizo Sausage, Crumbled	2 Tbsp.	Vegetable Oil
		Garnish	Scallions, Sliced

## Directions:

1. Heat the sesame oil in a large saute pan on medium-high heat.
2. Add in the white onion and garlic, then saute for 3-5 minutes, or until the onion is translucent.
3. Add in the chicken breast and cook for about 3 minutes, or until the chicken has browned.
4. Add in the chorizo, five spice powder, salt and black pepper and cook for another 2-3 minutes.
5. Deglaze the pan with lime juice, then pour in the hoisin sauce and water and simmer for another 6-8 minutes, or until it has slightly reduced.
6. Remove the chorizo and chicken mixture from the pan and reserve it to make the moo shu chicken and chorizo.
7. Heat the vegetable oil in a large saute pan on medium-high heat.
8. Prepare the **Vegetable Fried Rice** according to package directions, then place it into a serving dish.
9. Top the **Vegetable Fried Rice** with the moo shu chicken and chorizo and garnish with scallions.

