

# CHEETOS® FLAMIN' HOT® Chicken Fried Rice

## Ingredients

- 1/2 bag (8 ½ oz bag) CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 2 tbsp hoisin sauce
- 2 tbsp soy sauce
- 2 tbsp sesame oil, divided
- 1 tbsp oyster sauce
- 1 tbsp rice wine vinegar
- 1 tbsp canola oil
- 2 stalks celery, diced
- 1 small onion, diced
- 1 small red bell pepper, diced
- 8 oz sliced mushrooms
- 3 cloves garlic, minced
- 1/4 tsp salt
- 1/4 tsp black pepper
- 2 cups cold cooked rice
- 1 cup packed shredded rotisserie chicken
- 1/2 cup frozen peas
- 4 eggs, fried
- 4 green onions, thinly sliced

## How to make it

1. In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.
2. In small bowl, whisk together hoisin sauce, soy sauce, 1 tbsp sesame oil, oyster sauce and vinegar. Stir in half the ground CHEETOS®.
3. Heat canola oil and remaining sesame oil in wok or large skillet set over high heat. Add



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 20 min    | 10 min    | 30 min     | 4        |

## Made with



**CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks**

celery, onion, red pepper, mushrooms, garlic, salt and pepper. Cook, stirring occasionally, for 3 to 5 minutes or until starting to soften. Stir in rice, chicken and peas. Cook, stirring occasionally, for 3 to 4 minutes or until rice is heated through. Add hoisin mixture. Cook, stirring occasionally, for 2 to 3 minutes or until sauce has thickened and is clinging to rice well. Remove from heat. Cover and let stand for 2 minutes.

4. Divide fried rice among 4 bowls. Garnish with fried egg, remaining ground CHEETOS® and green onions.