

Rice dish, mix of Peruvian and Chinese styles. Other proteins (pork, shrimp, beef) can be used in place of chicken.

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Arroz Chauta

By Sofia Andrade

 Servings: 4-6

 Total: 35 mins

- 3 tablespoons neutral oil, such as vegetable or canola, divided
- 6 large eggs, beaten
- 14 ounces boneless, skinless chicken thighs or breasts, cut into bite-size pieces (see Substitutions)
- 1/2 teaspoon fine salt, divided
- 1/2 medium red bell pepper, seeded and diced
- One (1/4-inch) piece fresh ginger, chopped
- 3 cloves garlic, chopped
- 6 cups cooked white rice (preferably a day old or otherwise chilled)
- 1/4 cup low-sodium soy sauce
- 1 tablespoon oyster sauce (may substitute vegetarian oyster sauce)
- 1 pinch granulated sugar
- 3/4 cup chopped scallions, plus more for garnish
- 1/2 teaspoon sesame oil

Step 1

In a large wok or pan over medium heat, heat 1 tablespoon of the oil until it shimmers (this will happen very quickly in a wok). Add the eggs, swirling the pan to spread them around, and cook until set into an omelet, 2 to 3 minutes. Gently turn over and cook on the other side until set, about 2 minutes. Transfer to a cutting board, chop into 1/2-inch square pieces and set aside.

Step 2

Season the chicken with 1/4 teaspoon of the salt, add to the pan and stir-fry over high heat until cooked through, about 6 minutes. Transfer the chicken to a plate or platter.

Step 3

Wipe the pan and return it to medium heat. Add the remaining 2 tablespoons of oil, followed by the bell pepper and stir-fry for 1 minute. Add the ginger and garlic and stir-fry until aromatic, a few seconds. Add the rice and stir-fry for 3 minutes or until warmed through.

Step 4

Return the chicken to the pan, and stir in the soy sauce and oyster sauce. Add the egg and sugar, season with the remaining salt, and stir-fry for another 2 minutes. Add the chopped scallions and sesame oil; stir-fry, mixing everything thoroughly, until warmed through, about 1 minute.

Step 5

Divide among bowls, top with sliced scallions if desired, and serve hot.

