

Air Fryer Fried Rice

Ingredients:

- 3 cups of cooked, cold rice
- 1/3 cup of coconut aminos or soy sauce
- 2 Tablespoons of melted butter
- 1/2 cup of diced onion
- 1 cup of frozen veggies
- 1-2 teaspoon of garlic chili paste (or sambal)
- 2 cloves of minced garlic
- 2 eggs, beaten
- Optional: 1/2 tsp minced ginger
- Spray oil

Garnish:

- green onions, diced
- toasted sesame seeds

Directions:

1. Spray your cooking vessel with spray oil, or use parchment paper on your bottom tray of your air fryer
2. Mix all ingredients together in a bowl until the rice is well coated and the mixture is uniform.
3. Total cook time 20 minutes. Set your air fryer for air fry for 10 minutes at 360. Stir well and cook additional 10 minutes on 360
4. You'll know it's done when you turn your rice and the egg is cooked and you have crispy rice.

Optional Chicken Directions

1. Place teriyaki chicken on a tray and put into the air fryer on the highest position.
2. Place rice mixture on a tray below the chicken.
3. Set your air fryer on air fry at 360 for 20 minutes, turning the chicken and rice at the halfway mark.
4. Remove the chicken and set aside
5. Move the rice tray to the top rack and cook additional 5 minutes or until rice is crispy and egg is cooked