

# CopyCat Benihana Chicken Fried Rice

## Ingredients

2 tablespoon safflower oil  
8 oz chicken thighs  
2 cups rice (cooked and cold)  
2 tablespoon garlic butter (+extra 1 teaspoon for the rice – optional)  
3 eggs  
 $\frac{1}{4}$  cup green onions (sliced)  
 $\frac{1}{4}$  cup onion (diced)  
 $\frac{1}{4}$  cup carrots (diced)  
1 tablespoon oyster sauce  
1 tablespoon fish sauce  
1 teaspoon salt  
1 teaspoon pepper

## Garnish:

2 tablespoon sesame seeds  
2 tablespoon green onions

## Benihana Garlic Butter:

1 stick unsalted butter (softened at room temperature)  
2 cloves garlic (minced)  
2 tablespoon lemon juice  
1 teaspoon soy sauce

## Directions

Break the cold rice using a fork. Set aside. Cut the veggies and set them aside.

Using wok or skillet, heat the safflower oil over medium heat. Cook the chicken and stir occasionally until it turned to lightly brown, firm, and opaque throughout.

Season with salt and pepper, continue to stir, and add 2 tablespoon of garlic butter and stir to coat the chicken.

Push the chicken on the side and add the green onions, onions, and carrots. Stir until softened. Scramble the eggs (season the eggs with salt and pepper). Stir and combine all together.

Add the cold rice, season with oyster sauce and fish sauce. Stir and stir until the rice is warm and brown.

Serve hot and top with green onions and sesame seeds.

**Benihana Garlic Butter:**

Gather all the ingredients and combine them in a bowl using a folding method.

Gently fold the room temperature UNSALTED butter toward the center of the bowl until the ingredients are evenly mixed.

Once you get the desired even color, you have reached the right consistency. You can stop right there because you don't want the butter to soften too much while at room temperature.

Place the garlic butter mixture in a container (with an airtight lid) and store it in the fridge for future use. The butter will last for at least 3 weeks or will be good for a month if being stored in the fridge (in an airtight lid container).