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PUPUSAS

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Easy basic pupusa recipe with infinite filling combinations

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Cooking with chia seeds might *sound* intimidating, but in reality they couldn't be easier to whip up! Simply add liquid...

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EASY FRIED RICE

★★★★★ 4.85 from 97 votes

An easy and delicious fried rice that will go perfectly to any chinese dish!

PREP TIME
15 MINUTES

COOK TIME
20 MINUTES

TOTAL TIME
35 MINUTES

AUTHOR
ALYSSA RIVERS

SERVINGS:
16

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Ingredients Summary

- ☐ 6 cups **cooked rice** *
- ☐ 4 Tbs **sesame oil**
- ☐ 2 small white onion chopped
- ☐ 2 cup frozen peas and carrots thawed
- ☐ 4-6 Tablespoons **soy sauce** more or less to taste
- ☐ 4 eggs lightly beaten
- ☐ 4 Tbsp chopped green onions optional

Multiplier

1x

2x

3x

Ingredients

[Scale & Convert](#)

- 2 tbsp butter unsalted
- 1 large onion chopped
- 2 medium carrots chopped
- 2 stalks celery chopped
- 1 tsp salt or to taste
- 1 tsp pepper or to taste
- 1 tsp thyme dry, 1 tsp if using fresh
- 1 tbsp parsley fresh, chopped
- 1 tbsp oregano fresh, chopped, 1 tsp if using dry
- 4 cups chicken broth no sodium added
- 2 lbs chicken with skin and bones, use at least 1 chicken breast

Directions

Turn your Instant Pot to the saute setting. (See your manufacturer's guide for detailed instructions on how to use your instant pot.)

Add the butter and cook until the butter has melted. Add the onion, carrots and celery and saute for **3 minutes** until the onion softens and becomes translucent.

Season with salt, pepper, thyme, and oregano and stir. Pour in the chicken broth and another 4 cups of water.

Close the lid, set the pressure to high, and cook for 10 minutes. Release the pressure naturally.

Once the lid is released, the chicken should be tender. If the natural release cycle is complete, should take about **10 minutes**. Follow the manufacturer's guide for quick release, if in a rush. Carefully unlock and remove the lid from the instant pot.

Remove the chicken pieces from the soup and shred with two forks.

Add the noodles to the soup and set the Instant Pot to the saute

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