This Air Fryer Chicken Fried Rice isn't traditional but it is easy and delicious! If you love using your air fryer, like we do, then you'll love trying out this new way to make homemade Chicken Fried Rice!

Ok, we all know that Chicken Fried Rice isn't normally made in an air fryer. Chicken fried rice is normally made on the stove in a wok and it's amazing. However, while it may not be the traditional way of cooking it, I love making it in the Air Fryer!

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What is Chicken fried rice?

This take out favorite dish is made with rice, soy sauce, carrots, peas and chicken! I also love to add corn to this recipe when I have leftovers that I need to use!

This recipe is BEST made with leftover white rice!

I want fried rice but I don't have any leftover rice! What do I do?

No problem! Just cook up some white rice and then spread it flat onto a baking sheet or large

plate. Pop it into the fridge for about 2 hours and let it dry out a bit.

If we make Chicken Broccoli Casserole or Pineapple Sesame Chicken, I always make a little extra rice to pop into the fridge for fried rice later in the week.

QUICK GLANCE AT INGREDIENTS for Air Fryer Chicken Fried Rice:

- 2 cups of cooked white rice
- 1/2 tablespoon onion power*
- 2 tablespoons soy sauce
- 1 tablespoon of sesame oil
- 1 tablespoon of sesame seeds
- 1 teaspoon of ground ginger
- 1 cup of cubed cooked chicken
- 2 eggs
- 1 cup of frozen peas and carrots
- chopped green onions optional for garnish

How to make Air Fryer Chicken Fried Rice:

Let me show you how to make this easy air fryer fried rice recipe!

1. In a large bowl, mix together the rice, onion powder, soy sauce, sesame seeds, sesame oil, ginger and cooked chicken.

2. Place mixture in a dish to fit your air fryer’s basket.

3. Cook at 350 degrees F for 5 minutes.

4. Remove air fryer basket and stir the rice. Whisk eggs together and pour on top.

5. Cook at 350F for 3 minutes.

6. Fold in peas and carrots. Cook for 5 minutes. Don’t worry, you don’t need cook the frozen vegetables beforehand!

7. Garnish with more sesame seed and chopped green onions.

Air Fryer Chicken Fried Rice

This Air Fryer Chicken Fried Rice isn’t traditional but it is easy and delicious! If you love using your air fryer, like we do, then you’ll love trying out this new way to make homemade Chicken Fried Rice!

- Prep Time: 10 minutes
- Cook Time: 15 minutes
- Total Time: 25 minutes
- Yield: 4 1x
- Category: Main Course, Side Dish
- Cuisine: American, asian, Western

Ingredients

- 2 cups of cooked white rice
- 1/2 tablespoon onion power*
- 2 tablespoons soy sauce
- 1 tablespoon of sesame oil
- 1 tablespoon of sesame seeds
- 1 teaspoon of ground ginger
- 1 cup of cubed cooked chicken
- 2 eggs

- 1 cup of frozen peas and carrots
- chopped green onions optional for garnish

Instructions

- In a large bowl, mix together the rice, onion powder, soy sauce, sesame seeds, sesame oil, ginger and cooked chicken.
- Place mixture in a dish to fit your air fryer’s basket.
- Cook at 350F for 5 minutes.
- Remove, stir the rice. Whisk eggs together and pour on top.
- Cook at 350F for 3 minutes.
- Fold in peas and carrots. Cook for 5 minutes.
- Garnish with more sesame seed and chopped green onions.

Notes

*if you want to use whole onion instead of onion powder, you’ll need 1/2 cup diced onion