Rotisserie Chicken Rice

Ingredients

1 Rotisserie Chicken
4 c Rice (cooked)
6 Green Onions (sliced)
3 T Soy Sauce
2 t Sesame Oil
2 T Chili Crisp
4 clv Garlic (grated)
1 T Sesame Seeds (toasted)
1/2 c Cilantro (chopped)
1/4 c Fried Shallots

Instructions

1.Remove the chicken from the bag and place into a large bowl. In another large bowl add the chicken juices from the bag.
2.Remove the chicken breasts and shred into the bowl with the juices. Set the rest of the chicken aside for something else. Add the hot cooked rice, garlic, and fried shallots directly into the bowl with the shredded chicken. Mix well.
3.Add the green onions and cilantro. Mix well. Season with the soy sauce, sesame oil, sesame seeds, and chili crisp.
4.Mix everything together very well until everything is evenly coated and warmed through. Taste and adjust seasoning, as needed. Serve immediately while hot.