Sweet Talk After Midnight

Honey-Jerk Chicken Fried Rice with Honey-Jerk Butter Drizzle



Smoky jerk chicken, tender eggs, crisp vegetables and fragrant jasmine rice, finished with a glossy hot-honey butter drizzle. Sweet, spicy, fried and saucy all at once.

By Brown Butter & Black Magic

PREP	MARINATE	COOK	TOTAL	YIELD
25 minutes	30 minutes	30 minutes	1 hour 25 minutes	6 servings

Ingredients

JERK CHICKEN

- 1 1/2 pounds boneless, skinless chicken thighs, cut into 3/4-inch pieces
- 2 tablespoons wet jerk seasoning
- 1 tablespoon low-sodium soy sauce
- 2 teaspoons Worcestershire sauce
- 1 teaspoon browning sauce
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon ground black pepper
- 1 tablespoon neutral oil, for cooking

FRIED RICE

- 5 cups cold, cooked jasmine rice, preferably day-old
- 1 tablespoon neutral oil, only if cooling freshly cooked rice
- 3 large eggs
- 1/2 teaspoon kosher salt, divided
- 2 tablespoons neutral oil, divided
- 1 tablespoon unsalted butter
- 1 small yellow onion, diced
- 1 red bell pepper, diced
- 1 medium carrot, finely diced
- 4 scallions, thinly sliced, whites and greens separated
- 3 garlic cloves, minced
- 1 teaspoon freshly grated ginger
- 1/2 teaspoon dried thyme
- 1/4 teaspoon ground allspice
- 3/4 cup frozen peas, thawed

Sauces & Finishing

FRIED RICE SAUCE

- 1/4 cup low-sodium soy sauce
- 1 tablespoon oyster sauce
- 1 1/2 tablespoons honey
- 2 teaspoons wet jerk seasoning
- 1 teaspoon toasted sesame oil
- 1 teaspoon rice vinegar
- 1/2 teaspoon browning sauce
- 1/2 teaspoon freshly grated ginger
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground black pepper

HONEY-JERK BUTTER DRIZZLE

- 3 tablespoons honey
- 2 tablespoons hot honey
- 3 tablespoons unsalted butter
- 1 tablespoon fresh lime juice
- 1 teaspoon wet jerk seasoning
- 1 teaspoon low-sodium soy sauce
- 1/2 teaspoon browning sauce
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried thyme
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground black pepper

TO FINISH

- Reserved sliced scallion greens
- Fresh cilantro leaves, optional
- Lime wedges
- Thinly sliced red chile or Scotch bonnet, optional
- Toasted sesame seeds, optional

BEFORE YOU BEGIN

Have every ingredient measured and ready before heating the wok; fried rice moves quickly. Use a large wok or wide 12-inch skillet, two mixing bowls, a small saucepan and a sheet pan if cooling freshly cooked rice. Day-old jasmine rice gives the best texture.

Instructions

1. Prepare the rice

Break 5 cups cold, cooked jasmine rice into individual grains. If using freshly cooked rice, spread the 5 cups rice over a sheet pan, toss with 1 tablespoon neutral oil, and refrigerate uncovered until completely cold and slightly dry, preferably for at least 2 hours.

2. Marinate the chicken

In a medium bowl, combine 1 1/2 pounds diced chicken thighs with 2 tablespoons wet jerk seasoning, 1 tablespoon low-sodium soy sauce, 2 teaspoons Worcestershire sauce, 1 teaspoon browning sauce, 1 teaspoon smoked paprika, and 1/2 teaspoon each garlic powder, onion powder, dried thyme and black pepper. Cover and refrigerate for at least 30 minutes or up to 8 hours.

3. Mix the fried rice sauce

Whisk together 1/4 cup low-sodium soy sauce, 1 tablespoon oyster sauce, 1 1/2 tablespoons honey, 2 teaspoons wet jerk seasoning, 1 teaspoon toasted sesame oil, 1 teaspoon rice vinegar, 1/2 teaspoon browning sauce, 1/2 teaspoon grated ginger, 1/2 teaspoon garlic powder, and 1/4 teaspoon each ground allspice and black pepper. Set aside.

4. Cook the jerk chicken

Heat a large wok or wide skillet over medium-high heat. Add 1 tablespoon neutral oil. Arrange the marinated chicken in one layer and sear without moving for 2 to 3 minutes. Stir-fry for another 4 to 5 minutes, until deeply browned and cooked to 165°F. Work in batches if needed. Transfer the chicken to a clean plate.

5. Scramble the eggs

Beat 3 large eggs with 1/4 teaspoon kosher salt. Add 1 teaspoon of the 2 tablespoons neutral oil to the skillet over medium-high heat. Pour in the eggs and gently scramble for 30 to 45 seconds, stopping while they are still tender. Transfer to a plate.

6. Cook the vegetables

Add the remaining neutral oil and 1 tablespoon unsalted butter to the skillet. Add 1 diced yellow onion, 1 diced red bell pepper, 1 finely diced carrot, the white portions of 4 scallions, 1/2 teaspoon dried thyme, 1/4 teaspoon ground allspice, and the remaining 1/4 teaspoon kosher salt. Stir-fry for 3 to 4 minutes. Add 3 minced garlic cloves and 1 teaspoon grated ginger; cook for 30 seconds.

7. Fry the rice

Increase the heat to high and add the prepared 5 cups cold jasmine rice. Break apart any clumps. Spread the rice across the hot surface and leave it undisturbed for 45 to 60 seconds. Toss, spread again, and continue frying for 3 to 5 minutes, until the grains are hot, separate and lightly toasted.

Finish & Serve

8. Sauce the rice

Drizzle all of the prepared fried rice sauce around the hot sides of the skillet. Toss immediately. Add 3/4 cup thawed peas and the cooked 3 scrambled eggs. Break the eggs into smaller pieces and stir-fry for 2 minutes.

9. Add the chicken

Fold all of the cooked jerk chicken and half of the reserved scallion greens into the rice. Stir-fry for 1 to 2 minutes, until evenly distributed and piping hot.

10. Make the honey-jerk butter drizzle

Melt 3 tablespoons unsalted butter in a small saucepan over medium-low heat. Whisk in 3 tablespoons honey, 2 tablespoons hot honey, 1 tablespoon fresh lime juice, 1 teaspoon wet jerk seasoning, 1 teaspoon low-sodium soy sauce, 1/2 teaspoon browning sauce, 1/2 teaspoon smoked paprika, and 1/4 teaspoon each garlic powder, onion powder, dried thyme, ground allspice and black pepper. Simmer for 2 to 3 minutes, whisking constantly, until thick, glossy and pourable. Remove from the heat before it becomes candy-sticky.

11. Plate and finish

Spoon the fried rice into bowls or pack it firmly into a lightly oiled bowl and invert it onto each plate. Drizzle the honey-jerk butter sauce over the rice. Finish with the remaining scallion greens, cilantro, lime wedges, optional sliced chile and optional toasted sesame seeds.

Helpful Notes	Storage & Reheating
• Day-old jasmine rice gives the best separate, lightly toasted grains. • Wet jerk seasonings vary in heat and salt; taste yours before adding more. • Do not crowd the chicken. Batch cooking creates a better sear. • Keep the skillet hot for the rice, then lower the heat for the honey drizzle.	Refrigerate leftovers in an airtight container for up to 3 days. Reheat each serving in a skillet with 1 teaspoon neutral oil and 1 tablespoon water, stirring until piping hot. Warm extra drizzle gently over low heat or in short microwave intervals.

ALLERGEN NOTE

Contains egg, milk, soy, sesame and shellfish ingredients from oyster sauce. Check the labels on jerk seasoning, Worcestershire sauce, hot honey and browning sauce for additional allergens or dietary restrictions.

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