

Hibachi Style Fried Rice

Ingredients:

3 cups Long grain white rice
1/3 cup Yum Yum Sauce
1 bag Frozen peas/carrots blend
1/2 bag Frozen Corn
1 tsp Garlic Salt
1 tbsp. Stir Fry Oil
1 egg scrambled
1 tsp. Season Salt
Splash Soy Sauce – to taste
1 lb cut up *Additional Add-in as desired
cooked
chicken

Directions:

Pre-Cook rice in microwave according to directions on package. Set in Fridge to cool overnight. Pre-scramble Egg in separate pan. Heat stir fry oil in Wok. Mix rice with frozen veggies in large bowl. Add ½ rice/veggie mixture to heated oil in wok, sprinkle with garlic salt and season salt and stir with paddles. Add 1/3 cup Yum Yum Sauce and stir with paddles. Add remaining rice/veggie mix. Stir with paddles until rice is evenly coated and crisp. Add splash of soy sauce (if desired). Add pre-cooked egg. Stir another minute.

*Add cooked chicken if desired. (Can substitute beef or pork)