



Caribbean Fried Rice

Prep Category: Appetizers

Prep Time: 3 Minutes

Yield: 1 Portions

Notes: Entree Bowl

Product / Item Description	Amount	Measure
Mixed Vegetables	2	OZ
Minced Garlic	1/2	TSP
Minced Ginger	1/2	TSP
Yellow rice	4	OZ
Liquid butter	1	OZ
Scrambled egg	2	OZ
Stir fry sauce	2	OZ
Seasoning Salt	2	OZ
Chicken wings	5	EA
Blackberry hoisin	3	OZ
Herb mix	5	OZ
Black and white sesame seeds	1	TSP

PROCEDURE:

1. In a saute pan add butter blend. Scramble egg and place to the side.
2. Next place mixed vegetables, minced garlic and ginger, seasoning salt. Saute for 2 minutes.
3. Next add yellow rice and scrambled egg. Mash scrambled egg into the rice.
4. Deglaze with stir fry sauce and toss until mixed thoroughly.
5. Take 5 fried chicken wings and toss in hoisin sauce.



- 6. Plate fried rice on an entree plate then top with chicken wings.**
- 7. Drizzle Hoisin sauce around the plate. Garnish with sesame seeds and herb mix.**