



National Fried Rice Day - Tuesday, September 20, 2022

Kasai Japanese Steakhouse – Scottsdale, Arizona – Visit: KasaiTeppan.com

Prepared by: Executive Chef Martin Kucera and Teppan Chef Jesse Sosa

HAWAIIAN FRIED RICE - ham, pineapple, macadamia nuts, teriyaki glaze

- **Ingredients** for 7 cups: 2-4 people
 - Cooked rice – 4 cups
 - Ham steak – 8 oz chopped into ½ inch pieces (you can substitute with chicken)
 - Macadamia nuts (can substitute cashews) – 4oz – crush with mallet or meat tenderizer
 - Vegetables: Be sure to wash
 - Pineapple – 8 oz – fresh pineapple, clean/cut/trim, remove core and discard, dice into ½ inch cubes. If you have to use canned, rinse all syrup off of pineapple. Canned will also be sweeter and tend to breakdown faster in pan.
 - Carrots – 3 oz julienned or chopped
 - Brown / Sweet Onion – 2 oz chopped
 - Snap Peas – 3 oz julienned or chopped
 - Baby Bok Choy – 3 oz quartered (cut tips of leaves off (tend to be bitter), and cut of ½-1 inch of base. Discard both).
 - Scallions / Green Onions – 1 oz chopped
 - Eggs – 2
 - Vegetable Oil – 1 tablespoon
 - Soy Sauce – 2 tablespoons or to taste
 - Teriyaki Glaze (NOT Teriyaki Marinade) – ¼ cup – Example here: <http://shorturl.at/nZ156>
 - Salt, Pepper



HAWAIIAN FRIED RICE
INGREDIENTS. SHOWN HERE
WITH CHICKEN BREAST

Continued...



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- **Tools**

- Choose: Wok, a deep and wide pan, or griddle / flattop
- Skillet or grill for cooking steak
- Wooden spoon / wooden paddle
- Measuring cups
- Measuring spoons
- Serving dish for final dish
- Straight Edge Knife / Chef Knife
- Cutting Board
- 2 extra plates
- Mallet, meat tenderizing hammer, or rolling pin to crush nuts

- **Recipe**

- Heat wok or pan to medium high / 400°f
- Place macadamia into pan to toast, stirring with wooden spoon for 1-2 minutes or until you see a good browning start to occur. You will smell the aroma of toasted nuts.
- Remove nuts from pan and place on extra dish
- Wipe wok/pan of any nut remnants
- Place wok back on heat
- Add oil and spread around pan
- Add eggs and stir until they hold together.
 - Will look like an undercooked / soft scramble
- Add pineapple, carrots, onion, snap peas, baby bok choy, to the eggs
- Add salt and pepper to taste
- Continuously toss / stir egg and vegetable mix until for 4-5 minutes
- Add ham and stir mixture for 2 minutes
- Add rice and toss / stir rice with ham, egg, and vegetable mix for about 3-4 minutes
- Add soy sauce and continue to toss for about 2-3 minutes
- Add macadamia nuts, scallions/green onions, and teriyaki sauce
- Mix / Stir for 1 minute
- Remove from heat
- Plate, Serve, Enjoy

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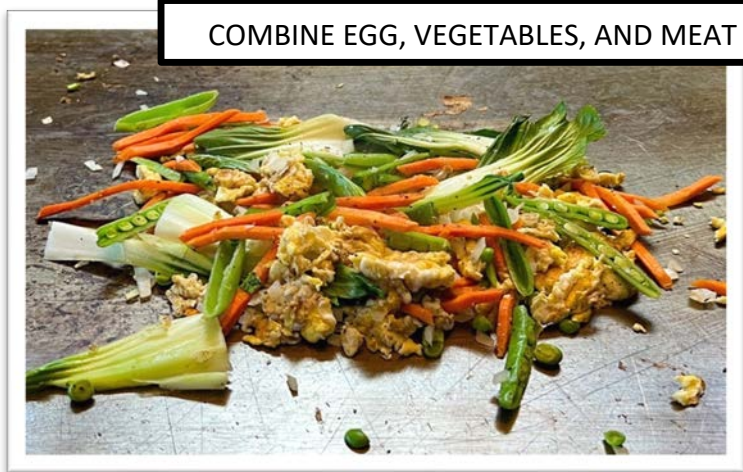
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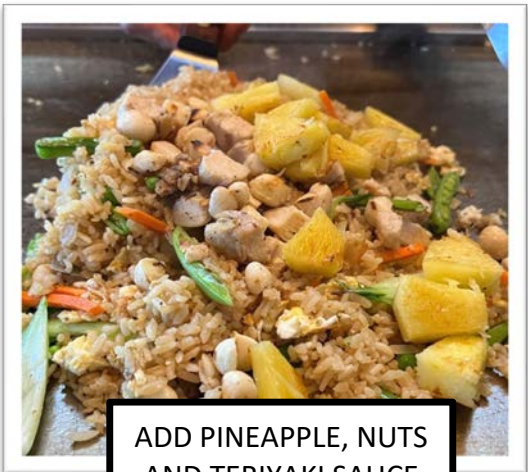
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GRILL THE PINEAPPLE



COMBINE EGG, VEGETABLES, AND MEAT



ADD PINEAPPLE, NUTS AND TERIYAKI SAUCE



PLACE SLICES OF PINEAPPLE ON TOP, ADD DRIZZLE OF TERIYAKI, AND SERVE