



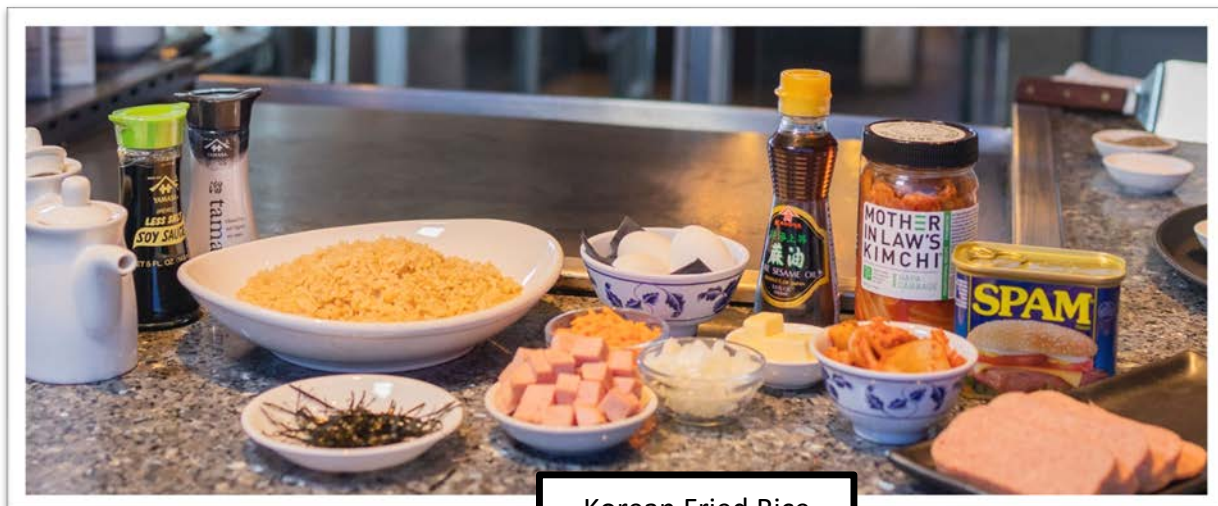
National Fried Rice Day - Tuesday, September 20, 2022

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

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

KOREAN FRIED RICE

- **Ingredients** for 6 cups: 2-4 people
 - Cooked rice – 4 cups
 - Vegetables: Be sure to wash
 - Brown / Sweet Onion – 2 oz chopped
 - Kimchi – 1 cup rough chopped about ½ inch – 1 inch pieces. Kimchi is usually jarred and found in refrigerated section of your market. There are many varieties. Spicy, mild, etc. Choose what you like!
 - Spam – 1 lb can. Use ½ can / 8 oz. Chop or dice to a size that you like
 - Eggs – 2
 - Vegetable Oil – 1 tablespoon
 - Soy Sauce – 2 tablespoons or to taste
 - Sesame Oil – Toasted Sesame Oil preferred but regular is just fine. 1 tablespoon
 - Shredded Nori (dry seaweed paper) – ¼ cup unpacked. NOT packed. This will be placed on top of final dish for garnish and flavor
 - Salt, Pepper
- **Tools**
 - Choose: Wok, a deep and wide pan, or griddle / flattop
 - Wooden spoon / wooden paddle
 - Measuring cups
 - Measuring spoons
 - Serving dish for final dish
 - Straight Edge Knife / Chef Knife
 - Cutting Board



Korean Fried Rice
Ingredients

Continued...



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- **Recipe**

- Heat wok or pan to medium high / 400°f
- Add oil and spread around pan
- Add Spam, stir in pan for 2-3 minutes
- Add eggs and stir eggs until they hold together.
 - Should look like an undercooked / soft scramble
- Add onion and kimchi to pan
- Continuously toss / stir Spam, egg, onion, and kimchi mixture for 2-3 minutes
- Add salt and pepper to taste
- Add rice to Spam, Egg, Veggie mix
- Toss / stir for 3-4 minutes
- Add soy sauce and continue to toss for about 2-3 minutes
- Add sesame oil
- Add scallions/green onions
- Stir/Toss
- Remove from heat
- Plate
- Place seaweed/Nori on top of fried rice (for presentation and taste)
- Serve, Enjoy!



Mixing the rice, Spam, vegetables together. Ready for Kimchi

You can always add an additional fried egg over top. Korean Fried Rice a great dinner or breakfast dish!

