



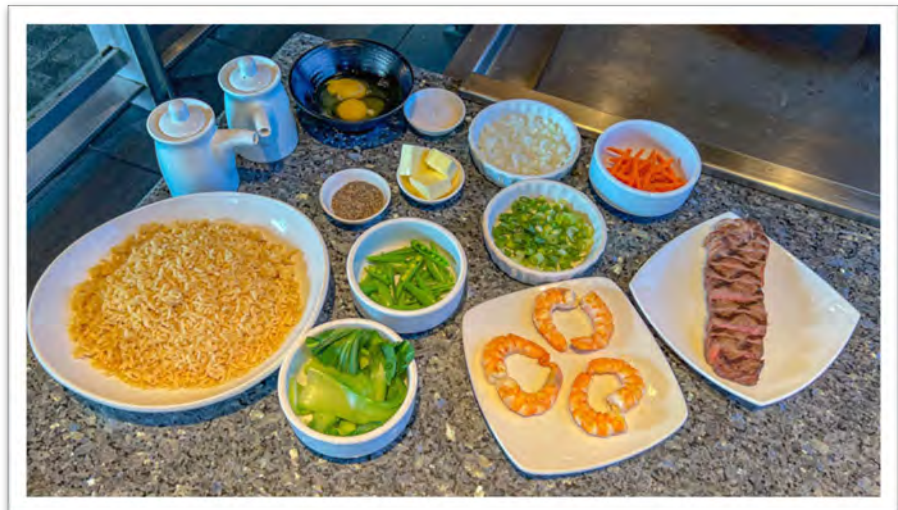
National Fried Rice Day - Tuesday, September 20, 2022

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

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

SURF & TURF FRIED RICE

- Ingredients for 7 cups: 2-4 people
 - Cooked rice – 4 cups
 - 6 oz New York Strip
 - 6 oz Shrimp – Raw, peeled, rinsed
 - Vegetables: Be sure to wash
 - 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
 - Butter – 1 tablespoon
 - Soy Sauce – 2 table or to taste
 - Salt, Pepper
- 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



Continued...



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

SURF & TURF FRIED RICE – PAGE 2

- **Recipe for Steak**

- Preheat skillet or grill to medium high / 450°f
- Salt and pepper steak
- Place on skillet or grill
- Cook to desired temperature (rare, medium rare, medium)
- Remove and place on extra plate
- Place 1 tablespoon butter on top of steak and let rest.

- **Recipe for Fried Rice**

- Heat wok or pan to medium high / 400°f
- Add oil and spread around pan
- Add Shrimp and cook for 2-3 minutes - remove and place on extra plate
- Add eggs and stir eggs until they hold together.
 - Will look like an undercooked / soft scramble
- Add carrots, onion, snap peas, baby bok choy, to the pan
- Continuously toss / stir egg and vegetable mix for 3-4 minutes
- Add the cooked shrimp
- Add salt and pepper to taste
- Continuously toss / stir shrimp, egg, and vegetables mix for 2-3 minutes
- Add rice and toss / stir with shrimp, egg, and vegetable mix for about 3-4 minutes
- Add soy sauce and continue to toss for about 2-3 minutes
- Add scallions/green onions
- Remove from heat
- Plate in serving dish
- Slice the steak to desired thickness
- Place steak on top of rice
- Serve, Enjoy

