



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: PINEAPPLE TERIYAKI BRAT FRIED RICE

Date: FEB. 2022

Ingredients:

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|---|--------------------------|
| 6 Pineapple Teriyaki Brats (sliced into medallions) | Vegetable Oil |
| 1 Yellow Bell Pepper, diced | 1 t. Ginger Powder |
| 1 White Onion, diced | Soy Sauce |
| 1 C Frozen Peas | Salt and Pepper to Taste |
| 2 Carrots, diced | |
| ½ C Green Beans (sliced into 1" segments) | Equipment Needed |
| 3 Cloves Garlic, minced | Wok or Large Skillet |
| 2 Eggs | Wooden Spoon |
| 4 C Rice, cooked and cooled (left over white rice is perfect, we prefer a white short grain but any work) | |

MIESFELD'S

Directions:

1. Heat oil in wok until lightly smoking, toss onion in oil and cook until translucent, 5-7 minutes. Add garlic and cook for 1-2 minutes.
2. Add the rest of the veggies, continue to mix occasionally for 5 minutes. Add Pineapple Teriyaki Brats and ground ginger, mix well.
3. Add rice, toss until well combined, make a well in the center of the rice mixture. Crack both eggs into them and scramble them in the well, slowly mixing them into the rice/brat mix until full cooked and combined.
4. Finish with soy sauce, salt and pepper to taste and enjoy! Serve warm.