***Hibachi Rice***

*Yield –one portion for each person in your group – divide it up evenly!*

**Ingredients Amount**

**Sesame Oil 2 T.**

**Eggs 2**

**Chopped onion ¼ cup**

**Frozen Vegetable Mix 1 cup**

**Sesame Seeds 1 T.**

**Soy Sauce 3 T.**

**Cooked Rice 2 cups**

**Method –**

1. Crack eggs and scramble them in a small mixing bowl with a whisk.
2. Plug in and Pre-heat electric skillet to 275 degrees – DO NOT ADD OIL UNTIL YOU ARE READY TO START COOKING!!!!!!!
3. Chop onion.
4. Measure frozen vegetables and bring to your station.
5. Once you have all ingredients at your station – add oil to skillet and heat.
6. Pour the eggs in and scramble with the silicone turner.
7. Once egg is fully cooked, onion and frozen vegetables. Allow them to cook for a few minutes until they are tender – stirring occasionally.
8. Add the sesame seeds and soy sauce and stir.
9. Add the cooked rice and turn over several times in the pan. Pat in down with the turner and allow it to cook for a minute then turn it. Repeat this a few times.
10. TURN OFF SKILLET AND UNPLUG!!!!! Mrs. Levesque will clean the skillets.
11. Place ALL of your rice in a serving bowls with a large serving spoon and place on the center of your table.
12. Make sure your entire kitchen is cleaned up before you sit down to eat!!!!!!

**If you are trying this at home, remember, ANY vegetables will work – great recipe for using up leftovers!!!! You could also add chicken, beef, pork or shrimp!**