ANGELO’S
BAJA-STYLE FRIED RICE

INGREDIENTS

+ Grapeseed Oil
+ Smoked Bacon
  + Egg
  + Ginger
  + Carrots
+ Red Onion
  + Rice
+ Oyster Sauce
  + Shrimp
  + Corn
  + Sesame Oil
  + Celery
  + Radish
+ Dried Arbol Chiles
  + Kosher Salt
+ METHOD

1. Cut the kernels off **2 corn cobs** and place in a bowl

2. Peel and cut a red onion, and place in another bowl

3. Dice **2 carrots** and add them to your corn

4. Straight cut **3 celery sticks** and add to the corn

5. Smash **8 cloves of garlic**, then add a dash of salt and mesh

6. Scrape the skin off your **ginger** and mince 1 1/2 Tbsp

7. Peel and chop **12 shrimp**, then put in a fresh bowl

8. Chop **3 slices of bacon**. Time for another bowl!

9. Crack an **egg** into an empty bowl

10. Add **1 Tbsp. grapeseed oil** to a wok and turn on a high heat

11. Drop in one egg, add a little more oil and scramble the egg

12. Add **ginger, garlic and onion**

13. Crumble **2 arbol chiles** into the mixture, then add bacon

14. Mix with a ladle, then add your shrimp

15. Add **1/4 tsp. salt**, followed by **2 cups of cooked white rice**

16. Pour in **2 Tbsp. oyster sauce**

17. Add your **bowl of veggies** and mix well

18. Cut the heat, drizzle on 1 tsp. **sesame oil**

19. Plate and sprinkle on some **sesame seeds** to make it pretty!