

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

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+ 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!