

# Pineapple Fried Rice

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Servings: 10 Serving Size: 6 ounces

Ingredients	Quantity	Measure
Jasmine rice	2	Cups
Water	2	Cups
Yellow onion, small diced	½	Cup
Celery, small diced	½	Cup
Kyoto blend veggies (broccoli, carrots, red peppers, & edamame)	1	Cup
Barbecue Naked Pulled BVQ	1	Cup
Pineapple, medium diced	1	Cup
JUST egg	¼	Cup
Soy sauce	3	Tablespoons
Canola oil	3	Tablespoon

## Preparation

1. Combine rice and water and steam your rice – For best results do this a day in advance and hold in refrigerator overnight.
2. Heat your flat top grill to 375.
3. Add oil and cook onion and celery for one minute.
4. Add your cooked rice to the flat top and cook 2-3 minutes.
5. Next, add your BVQ and diced pineapple and cook for 1-2 minutes.
6. Add soy sauce and toss until rice is evenly coated.
7. Next to the cooking rice, cook your JUST egg for one minute until it resembles scrambled eggs.
8. Chop up the egg and toss with the rice & add your vegetable blend and toss.
9. Place in desired pan and hold hot for service.

