



# Fried Rice and Egg Rolls

## Ingredients

4 boneless skinless chicken breast, thinly sliced

3 full slices of bacon

1 red onion, diced

1 bag prepared cole slaw veggies

15-20 baby corn

2 carrots, grated

Soy sauce to taste

cooking oil as needed

2 cups shrimp

3 eggs

salt and pepper to taste

4-6 egg roll wrappers

water as needed

4 cups cooked and cold jasmine rice

1/2 cup chopped green onions

## Preparation Instructions

Get your giant wok pan very hot. Cook chicken breasts and bacon until bacon is crisp and chicken is at least nearly done. Remove from grill.

Add to the remaining bacon grease the red onion, cole slaw mix, baby corn and grated carrots. While it starts to cook, dice your chicken and toss it in with the veggies. Add about 1/4 cup soy sauce and cook until veggies are soft.

Hollow out the middle and add oil if needed, then toss in 2 cups of shrimp and another tablespoon or two of soy sauce. Toss and chop the shrimp to cook it, then combine with the other ingredients.

Hollow out the center again. Add a tablespoon of cooking oil and then the eggs. Sprinkle with salt and pepper to taste, and scramble the eggs separately from the rest of the mix. When finished, stir it all together.

Pull out 1-2 cups of the mix and separate out the large chunks. Wet the edges of a wrapper and put about 1/4 cup of the mix in the middle. Fold over 2 opposite sides, and then roll the other way like a burrito. The edges should stick because of the water.

Stir rice into the wok mix and add enough soy sauce to color the rice light brown. Stir until warmed through, then spread to the edges. Add oil and fry up the egg rolls. Remove. Push the mix back to the center and top with green onions and the chopped bacon.