



# JAMBALAYA FRIED RICE



**Golden Tiger**

**Vegetable Fried Rice** cooked with diced chicken, fresh shrimp, cajun seasoning and crushed tomatoes, garnished with sliced scallions. Yield: 2 Servings

## Ingredients:

|         |  |
|---------|--|
| 2 Cups  | <b>Vegetable Fried Rice</b> [#5654390] |
| 1 Tbsp. | Vegetable Oil                          |
| 6 Oz.   | Chicken, Diced                         |
| 6 Oz.   | Andouille Sausage, Sliced              |
| 4 Each  | Shrimp                                 |
| 2 Tbsp. | Cajun Seasoning                        |
| ½ tsp.  | Garlic, Minced                         |
| ¼ Cup   | Tomatoes, Crushed                      |

## Directions:

1. Heat the vegetable oil in a medium saute pan on medium-high heat.
2. Add in the chicken, then sauté it for 3-4 minutes, or until evenly browned.
3. Add in the andouille sausage, shrimp, cajun seasoning and garlic, then sauté for another minute.
4. Stir in the **Vegetable Fried Rice**, then prepare it according to package directions.
5. Fold in the crushed tomatoes, then allow it to simmer for a minute to make the jambalaya fried rice.
6. Place the jambalaya fried rice into a serving dish, then garnish with scallions.

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