



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Cajun Asian Fried Rice

Slap Ya Mama presents our Cajun Asian Fried Dish brought to you by 37 Cooks featuring our signature blend of jambalaya dinner mix and international cuisine for unparalleled flavors.

We all have "those days" and sometimes "those weeks" where nothing you planned goes according to plan. Sometimes those days are so hectic that even figuring out what to eat is a challenge. Paradoxically, those days are usually the days that you need the food to comfort you, as well as sustain you. One of my go-to meals during those times is fried rice topped with a fried egg. What is more comforting than the luxuriousness of a runny yolk soaking into a big bowl of carbs? I throw in whatever vegetables I have and a bit of meat and something for spice, top it with a fried egg or two, and I can usually find my happy place again. So, I guess it wasn't all bad this past week because I got to eat this fried rice twice!

I like how the smokiness of the bacon mixes with the aromatic sesame oil. The Jambalaya mix has a great slow heat that creeps up on you and the kimchi adds a bit of heat, too. I definitely recommend topping with a runny egg, but if you don't like runny yolks then try filling an omelet with this fried rice.

**One thing about fried rice is that it's best made with cold rice. So cook the rice the day before if possible.

Cajun-Asian Fried Rice

by Woo of [37 Cooks](#)

Ingredients:

- 1 Package [Slap Ya Mama Cajun Jambalaya Dinner Mix](#)
- 2 cups water
- 5 ounces [Teet's Slab Bacon](#), cut into two pieces
- 2 Tablespoons butter
- 1/2 cup red onion, finely diced
- 1/4 cup carrot, finely diced
- 1/4 cup celery, finely diced
- 1/4 cup red bell pepper, finely diced
- 1/4 cup cabbage kimchi (or more to taste), chopped
- A bit kimchi juice to taste (I used about 2 Tablespoons)
- 2 teaspoons toasted sesame oil
- Sliced green onion for garnish (optional)
- 4 eggs
- Butter or oil for frying eggs

Directions:



Slap Ya Mama

Slap Ya Mama Cajun Products
<http://slapyamama.com>

Mix the contents of the Slap Ya Mama Cajun Jambalaya Dinner Mix with 2 cups of water in a 2 quart saucepan (yes, this is different from the package instructions.) Bring to boil, lower heat to a bare simmer. Give everything a good stir, and toss in the two pieces of slab bacon. Cover. Leave it alone for 15-20 minutes and all the water is absorbed (you're not sure how long it took because this is when you lost internet and you were in the middle of filing taxes.) Turn off heat. Fluff the rice. The bacon will get in the way, but leave it in there, replace cover and let it sit on the warm burner because all your plans were derailed and you forgot about it for another 20 minutes while you spoke to your ISP.

Thank goodness that burner was turned off.**Now, like I said earlier, fried rice is best made with cold or day old rice. So, fluff and transfer the rice into another container and refrigerate overnight (or three nights, but who's counting.) If you want to fry the rice the same day you cooked it, fluff the rice and spread it out onto a sheet tray and let it cool. Meanwhile, take the slab bacon from the rice and trim off the rind (or keep it if you like.) Slice the bacon into lardons or slices, set aside. When the rice is cool enough that it is no longer steaming, cover loosely with plastic wrap and pop into the freezer. It should be cold enough in about an hour. Crumble the rice with your hands so it isn't one big clump of rice. Damp (not dripping wet) hands work well for this.

**Heat a big skillet, like 10 inches or so. I've heard woks are good for fried rice, but I don't own one. I use a skillet. It's okay. It's still fried rice even if it doesn't come from a wok. Toss in the 2 Tablespoons of butter and melt it over med heat. Add the diced onion, carrot, celery, red bell pepper and kimchi, toss to coat everything in butter. Raise the heat to high. Let it cook for about 5 minutes. Everything is going to pick up some color and caramelize a bit. Add the crumbled rice to the skillet. Add a dab more butter and about 2 Tablespoons of kimchi juice if it seems too dry. The kimchi juice will also add a bit more heat and the jambalaya mix has some heat of its own so taste as you go. Add the bacon. Toss the rice, vegetables, and bacon. Break up any clumps of rice. I like to see the individual grains of rice and a golden brown color on the vegetables. Make sure everything is piping hot. Drizzle the sesame oil in and toss to distribute. Add the sliced green onions if using. In a separate skillet, fry the eggs in butter or oil so the whites are set, but the yolks are still runny.

Serves 4 as a side or 2 as a meal. Or one hungry Woo.