



## Crane Bay® Kani Kama and SPAM Fried Rice (Serves 4)

### Ingredients:

Crane Bay® Kanikama – 15 sticks,  
rough chopped  
SPAM – ½ can, diced  
4 eggs – soft scrambled  
Green peas – ½ cup  
Cilantro – ¼ cup; minced

Garlic – 2 cloves; pressed  
Scallions – 3 stalks; chopped  
Steamed rice – 4 rice bowl portions  
Unsalted butter – 4TB  
Light or sweet soy sauce – 4TB  
Salt and ground black pepper

### Preparation:

1) In a large nonstick pan, add half of the butter and garlic to cook 2-3 minutes until fragrant. Add eggs, season lightly with salt and ground black pepper and cook until a soft scramble. Set aside and keep warm. Using the same nonstick pan, add the rest of the butter, before brown, add SPAM and cook until slight browning on all sides, then add green peas, cook for 1 minute. Add rice and Crane Bay® Kanikama at the same time and mix to blend well. Season with salt and ground black pepper along the way of mixing. Add soy sauce and continue to fold. When color of fried rice is blended and consistent, shut off fire, add cilantro and scallions. Gently mix using residue heat from pan. Serve 4 portions immediately.

**Please contact your DNI Group representative today.**

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