



## Asian Burrito

### Ingredients

- 1            1 Egg
- Salt to taste
- Pepper to taste
- 1 box       Kahiki Frozen Chicken Fried Rice
- 1            Tortilla shell

### Directions:

1. Begin with Kahiki Foods Chicken Fried Rice and prepare as directed. Leave rice aside, but keep warm.
2. In a separate bowl, whisk one egg with a pinch of salt and freshly ground pepper.
3. Heat approximately a 9-inch skillet over medium heat and spray with cooking spray. Add beaten egg to skillet and turn pan to all sides to evenly distribute the egg and create a thin layer. Allow egg to cook for a few moments and then carefully place a large tortilla shell (trim edges if too big for pan) over the top of the egg.
4. Wait approximately 3-4 minutes for the egg to cook underneath the tortilla and then flip the entire item so that the tortilla is now on the bottom (it's not that difficult, since the tortilla will now be stuck to the egg.)
5. Now you can begin to add the burrito ingredients. Start with the Chicken Fried Rice, add as much as desired but not too much to prevent a burrito roll from being formed.
6. At this point you can add any ingredients that you desire, I usually add fresh chiles for extra spice and crispy fried rice noodles for crunch. Once you have filled your asian burrito, fold over one side onto the fillings and then fold the other to overlap the first side.
7. Your burrito is complete! Serve with sweet and sour and spicy dipping sauce, which I make simply using a mixture of garlic chili sauce and sweet and sour sauce.