



WALLEYE FRIED RICE

Hearty meal that works at camp.

Prep Time: 20 minutes	Cook Time: 25 minutes	Difficulty: Medium	Serves: 8
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INGREDIENTS:

- Walleye (1-1.5lbs)
- White Rice- 5 cups cooked
- Salted butter (1-2 sticks)
- Cooking oil
- Soy sauce
- Cabela's Open Season Thai Chili Wing Sauce
- 1 Yellow Onion, chopped
- 3 Carrots, finely grated
- 1 crown of broccoli finely chopped
- 1 lb Fresh mushrooms, sliced
- Salt and Pepper
- 5 eggs
- 1 bunch of green onions, chopped

DIRECTIONS:

1. Preheat greased Cabela's griddle.
2. Melt 2 Tbs butter on one side of the griddle and place cooked rice on top. Flatten the rice so it cooks evenly.
3. Begin cooking walleye on one side of the griddle in about ½ stick of butter.
4. In the middle of the griddle, heat cooking oil and then add onions, broccoli, and carrots.
5. Flip the fish and rice on their respective sides of the griddle to ensure even cooking.
6. When the rice has a nice browning, add a bit of soy sauce and continue to fry.
7. The fish is done when it is flaky and has a light brown crisp on the edges. Turn the heat down to warm.
8. Once the vegetables are cooked, move them to the front of the griddle. Cook the mushrooms on the back and the eggs in the center.
9. When everything is nearly cooked, begin mixing it all together.
10. Continue frying until the desired crispness is reached.
11. Turn off the heat and top with Thai Chili Wing Sauce. Stir to combine.
12. Remove from the griddle and transfer to a serving bowl. Garnish with green onion, more chili sauce, additional soy sauce, and Sriracha if desired.