

Hibachi Dinner at Home

Yield: 2 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-garlic-butter-rice-recipe>

Ingredients:

- 1 1/4 cups mayo
- 1 teaspoon granulated sugar
- 1/2 teaspoon garlic powder
- 1/4 teaspoon paprika
- 1 tablespoon melted butter unsalted
- 1 teaspoon tomato paste
- 1/2 teaspoon cayenne pepper
- 3 tablespoons water
- 1/2 onion chopped
- 2 tablespoons lemon juice
- 1 tablespoon grated ginger
- 1 teaspoon minced garlic
- 1/4 cup soy sauce
- 1/2 teaspoon white vinegar
- 1/4 teaspoon sugar
- 2 cups cooked rice cold, white rice
- 1 tablespoon sesame oil
- 2 tablespoons butter
- 2 tablespoons soy sauce
- 1/2 sweet onion chopped
- 1 large egg
- green onions chopped
- 1/2 pound noodles Udon, Rice, Ramen, or Linguine
- 2 teaspoons sesame seed oil
- 1 tablespoon garlic butter
- 2 tablespoons soy sauce
- 1 tablespoon teriyaki sauce
- 4 green onions chopped, both the white part and green part, separated, optional
- 1 large zucchini quartered
- 1 sweet onion chopped
- 1 tablespoon vegetable oil
- 1 teaspoon sesame oil
- 1 tablespoon soy sauce
- 1 tablespoon garlic butter

- 1 pinch salt
- 1 pound chicken breast and/or sirloin steak, cut in bite sized pieces
- 1 tablespoon vegetable oil
- 1 teaspoon sesame oil
- 2 tablespoons garlic butter
- 2 tablespoons soy sauce
- 1 tablespoon teriyaki sauce
- salt
- pepper
- 1 pound raw shrimp
- 1 tablespoon vegetable oil
- 2 tablespoons garlic butter
- 1 tablespoon soy sauce
- 1 tablespoon teriyaki sauce
- lemon juice optional
- 1 stick unsalted butter softened at room temp
- 1 tablespoon minced garlic
- 1 teaspoon chopped parsley
- 1/2 teaspoon black pepper
- 1/2 teaspoon Italian seasoning