



## POLYNESIAN PAN

- 4 Strips Chopped Bacon
- 1/2 Cup Thinly Chopped Bell Pepper
- 1/2 Cup Thinly Chopped Onion
- 1/2 Cup Thinly Chopped Celery
- 1 1/2 Cups Cooked Shrimp
- 1 Cup Diced Cooked Chicken
- 4 Tablespoons Soy Sauce
- Noodles or Rice

## DIRECTIONS

1. Fry bacon until crispy.
2. Add bell pepper, onion and celery.
3. Cook until tender.
4. Add shrimp and chicken, then soy sauce.
5. Mix thoroughly.
6. Cook for 3 minutes, stirring gently.
7. Serve over noodles or rice.