

Shrimp Fried Rice

- Prep 30 min
- Total 30 min
- Servings 4

- 1 tablespoon sesame oil
- 2 eggs, slightly beaten
- 1 tablespoon olive oil
- 2 cups chopped fresh or frozen (thawed) broccoli
- 1 cup chopped carrots
- 1 cup fresh or frozen (thawed) snow pea pods
- 2 cups cold cooked white rice
- 1 clove garlic, finely chopped
- 1 teaspoon grated gingerroot
- 3 tablespoons soy sauce
- 1 lb uncooked medium shrimp, peeled (tail shells removed), deveined
- 1 cup chopped green onions



1. Get ingredients 1 In wok or large skillet, heat sesame oil over medium heat.
2. Cook eggs in oil, stirring constantly, until thickened but still moist. Remove eggs from skillet to plate; cover to keep warm.
3. In same skillet, heat olive oil over medium-high heat.
4. Add broccoli, carrots and pea pods; stir-fry until crisp-tender.
5. Reduce heat to medium. Stir in rice, garlic, gingerroot and soy sauce.
6. Add shrimp. Cook 5 to 7 minutes, stirring frequently, until rice is hot and shrimp are pink.
7. Stir in scrambled eggs and green onions; cook 1 minute longer.

Serve immediately.