



JERNEJ KITCHEN

SHRIMP FRIED RICE

Shrimp Fried Rice is a quick, light, tasty family dinner recipe. It's made in 25 minutes and full of vegetables and flavor.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	25	MINUTES

SHRIMP FRIED RICE

- 350 g (1 1/2 cups) long grain rice
- 1 tsp salt
- 4 tbsp light soy sauce
- 1 tbsp rice vinegar
- 2 tbsp oyster sauce
- 1/2 tsp sugar
- 2 tbsp sesame seeds
- 2 carrots
- 1 tsp fresh ginger, diced
- 2 garlic cloves
- 100 g (2/3 cup) frozen peas
- 250 g (1/2 pound) peeled and deveined shrimp
- 2 eggs
- 1 scallion

TOOLS AND EQUIPEMENT

- sieve
- saucepan
- bowl
- deep pan or wok pan

COOK THE RICE

Rinse the long-grain rice under running water and add it to a saucepan. Cover with water so that it's about 2 cm or 1 inch above the rice. Season with salt, place over high heat, and bring to a boil. Then, reduce the heat immediately, cover with a lid, and cook for 11 minutes. Set aside until the rice cools.

PREPARE THE SAUCE AND VEGETABLES

In a bowl, combine soy sauce, rice vinegar, oyster sauce, and sugar. Cut the carrot into small cubes. Peel and mince the garlic.

PAN-FRY

Add sesame oil to a deep pan or wok and place over high heat. When the oil is hot, add the carrots, minced ginger, minced garlic, and peas. Stir-fry for a minute. Add the shrimp and pan-fry for a minute. Add the eggs and leave them for a minute to cook, then stir for the eggs to become scrambled. Cook for another 30 minutes. Add the rice, stir, and continue to fry for 1 - 2 minutes while stirring regularly.

SHRIMP FRIED RICE

Add the prepared sauce and sliced scallion to the Shrimp Fried Rice. Stir to combine and serve warm. Optionally serve with a

Sponsored teaspoon of soy sauce.