

Shrimp Fried Rice

Ingredients:

1 cup rice
1 cup peas & carrots, frozen
1 white onion, chopped
2 cloves garlic, minced
4-6 eggs, lightly beaten
3 tablespoons sesame oil
¼- ½ cup soy sauce

Instructions:

1. Prepare 1 cup rice with two cups water on the stovetop
2. Heat the oil in a large skillet or wok, then add the shrimp. Cook over medium-high heat for about 3 minutes, flipping halfway through. Remove shrimp with a slotted spoon and set aside
3. Add onion, garlic, peas, and carrots. Cook for 5-7 minutes.
4. Crack eggs into pan and scramble, mixing with vegetables.
5. Add rice, chicken, and soy sauce to pan. Stir to combine and remove from heat.