

Fried Rice with Shrimp

Ingredients

Who didn't the magic of rice and shrimp! We all know how those two go together right! This fried rice with shrimp makes the perfect salad! I sometimes have this for lunch! Check it out.

You'll Need:

2 cups of cooked rice cooled.

1 lb of head peeled but tail on shrimp.

$\frac{1}{4}$ of a big white chopped onion.

8 cloves of minced garlic.

1 egg.

$\frac{1}{2}$ tbsp of soy sauce.

A pinch of sugar.

2 tbsps of oil for frying.

5 chopped chilies.

3 tbsps of fish sauce.

$\frac{1}{2}$ of a lime.

1 bunch of chopped green onion.

1 chopped red bell pepper.

$\frac{1}{2}$ cup of yellow corn.

$\frac{1}{2}$ cup of fresh basil.

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your

Facebook friends

How to make it

In a cup, mix together the soy sauce, fish sauce, lime juice and sugar and mix well until sugar is dissolved.

Over medium high heat, heat a wok or large frying pan and drizzle with 1 to 2 tbsps of oil then sauté 2 minced garlic cloves and chili for 30 seconds. Add in the shrimp and stir-fry for 2 to 3 minutes.

Add in onion, chopped bell pepper, corn and the rest of the garlic and fry for 1 to 2 minutes. Add the rice and the sauce we made and cook for 2 to 3 minutes while stirring.

Clear a space in the middle of the pan, place 1 tsp of oil and crack in the egg. Scramble the egg and combine it with the rice gradually.

Turn off the heat, and mix in the green onion and basil.

Serve warm.

Easy, peasy and delicious! It's very important to bring that delicious flavor of shrimp, and most importantly the rice must absorb that flavor to give us a more satisfying result. Give this fried rice with shrimp a chance, you won't regret it!