

Vegetable Fried Rice with Butter & Garlic Shrimp

Ingredients :

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.

Directions :

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.