

Garlic Shrimp Fried Rice

Savor the deliciousness of Garlic Shrimp Fried Rice, a quick and satisfying dish packed with flavor. This recipe combines succulent shrimp with fragrant garlic, colorful veggies, and perfectly cooked rice for a delightful meal in just minutes.


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 cup cooked jasmine rice
- 100g shrimp, peeled and deveined
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 1/4 cup peas and carrots (frozen or fresh)
- 1 tablespoon soy sauce
- 1 egg, beaten
- 1 green onion, chopped
- Salt and pepper to taste

Steps

- 1 Heat the vegetable oil in a large skillet over medium heat.
- 2 Add the minced garlic and sauté until fragrant, about 30 seconds.
- 3 Add the shrimp and cook until pink and opaque, about 2-3 minutes.
- 4 Stir in the peas and carrots, and cook for another 2 minutes.
- 5 Push the shrimp and vegetables to one side of the skillet and pour the beaten egg onto the other side. Scramble the egg until fully cooked.
- 6 Add the cooked jasmine rice to the skillet, mixing everything together.
- 7 Pour the soy sauce over the rice mixture, and season with salt and pepper. Stir well to combine.
- 8 Garnish with chopped green onion before serving.