

Shrimp Fried Rice

This comforting fried rice can be customized with any vegetables and proteins you like. Enjoy this stir-fry as a main meal or side dish!



Main Dish

30 min

Total time

Easy

Difficulty

592

kcal / serving

Ingredients

- 2 cups cooked white rice
- 3 tablespoons vegetable oil, divided
- 1 scallion, thinly sliced
- 1/2 teaspoon freshly grated ginger
- 4 ounces raw shrimp, peeled and deveined
- 1 large carrot, diced
- 1 large egg, lightly beaten
- 2 tablespoons minced garlic
- 2 tablespoons soy sauce, or to taste

Steps

- 1 Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat. Add scallions, ginger, and shrimp to the pan. Cook until shrimp is pink and cooked through, about 2 minutes on each side. Transfer shrimp onto a plate and set aside.
- 2 Heat the remaining tablespoon of oil in the same skillet and add diced carrots. Cook until softened, about 3-4 minutes.
- 3 Push the vegetables to one side of the pan and pour in egg. Cook until egg is set, stirring occasionally.
- 4 Add garlic and cooked rice, stirring to combine all the ingredients. Cook for about 3-4 minutes until everything is heated through.
- 5 Add cooked shrimp and soy sauce. Cook for an additional 2-3 minutes, stirring everything together. Adjust seasoning to taste.
- 6 Serve hot.