



Better than Takeout Fried Rice



Ingredients:

- 1 pound large shrimp peeled and deveined
- 1 Tablespoon vegetable oil
- 2 Tablespoon sesame oil divided
- 3 cups cooked rice*
- 1 small white onion chopped
- 1 cup frozen peas and carrots thawed
- 2-3 Tablespoons soy sauce more or less to taste
- 3 eggs lightly beaten
- 2 Tablespoon chopped green onions optional

Method:

1. Preheat a large skillet or wok to medium heat.
2. Add vegetable oil, 1-Tablespoon sesame oil and shrimp to the skillet, salt, and pepper. Cook the shrimp for 2-3 minutes or until no longer pink. Remove with a slotted spoon and set aside.
3. Add white onion, peas, and carrots and fry until tender. Slide the onion, peas, and carrots to the side, and pour the beaten eggs onto the other side.
4. Using a spatula, scramble the eggs. Once cooked, mix the eggs with the vegetable mix.
5. Add the rice and shrimp to the veggie and egg mixture. Pour the soy sauce and 1 Tablespoons sesame oil on top. Stir and fry the rice and veggie mixture until heated through and combined. Add chopped green onions if desired.

*NOTE: Use day old cold cooked rice for best results.