

Easy Shrimp Fried Rice

Jacob · 28/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

Easy homemade shrimp fried rice with peas carrots garlic and green onions All my kids love this dish

Ingredients

- - 2 tablespoons sesame oil - 2 tablespoons olive oil - 1 pound uncooked medium shrimp
- peeled and deveined - 1 cup frozen peas and carrots - ½ cup frozen corn - 2 cloves garlic
- finely minced
- or more to taste - 3 large eggs
- lightly beaten - 4 cups cooked rice - 3 tablespoons thinly sliced green onions - 3 tablespoons low-sodium soy sauce
- or more to taste - ½ teaspoon salt
- or to taste - ½ teaspoon freshly ground black pepper
- or to taste

Instructions

1. Heat sesame oil and olive oil in a large nonstick skillet or wok over medium-high heat. Add shrimp and cook until they are bright pink on the outside and the meat is opaque
2. about 3 minutes
3. flipping halfway through. Remove shrimp from the skillet using a slotted spoon
4. allowing oils and cooking juices to remain in the skillet. Place shrimp on a plate and set aside. Add peas and carrots and corn to the skillet and cook
5. stirring intermittently
6. until vegetables begin to soften
7. about 2 minutes. Add garlic; cook and stir for 1 minute. Push vegetables to the side of the skillet
8. pour eggs into the other side
9. and cook to scramble
10. stirring as necessary
11. 3 to 4 minutes. Stir shrimp
12. rice
13. and green onions into the skillet. Drizzle evenly with soy sauce
14. season with salt and pepper
15. and stir to combine. Cook until shrimp is reheated through
16. about 2 minutes.