

Shrimp Fried Rice Recipe

Ingredients:

1 tablespoon oil
3 cloves garlic, minced
2 eggs
150 g fresh shrimps, shelled and devein
250 g cold, cooked rice
1 tablespoon light soy sauce
½ teaspoon black pepper
½ teaspoon salt
Pickled green chilies, to serve (optional)

Method:

Heat oil in a wok over high heat and fry garlic 1 minute, until lightly browned. Crack in eggs and stir for a few seconds until they are almost set, then chop them roughly with the edge of the wok ladle. Add shrimps and toss for 2 minutes, then add all remaining ingredients and fry about 5 minutes more until rice is heated through and the shrimps are fully cooked. Serve hot with pickled green chilies on the side.

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