

Shrimps and Sausage Fried Rice Recipe

(Morisqueta Tostada - Comida China Filipino Recipe)

Ingredients: Serves 6

2 preserved Chinese sausages
800 g cooked white rice (preferably left overnight after cooking)
2 eggs, lightly beaten
250 g medium shrimps, peeled and de-veined
125 ml water
60 ml oil
1 medium white or red onion, peeled and chopped
4 cloves garlic, peeled and crushed
5 tablespoons soy sauce
3 scallions, chopped
pinch of pepper

Method:

Boil the water in a small pot or frying pan and simmer the Chinese sausages over low heat until water evaporates, about 5 - 10 minutes. Continue to fry the sausages in their own fat until fully cooked, turning frequently. Remove sausages from pan, cool a few minutes, then slice diagonally into 1 cm pieces. Set aside. Heat 1 tablespoon of the oil in a pan and scramble the eggs. Remove scrambled eggs from pan and cut into 1-cm pieces. Set aside. Heat remaining oil in a wok. Sauté chopped onions and garlic until transparent and aromatic, about 1 to 2 minutes. Stir in shrimps and cook until almost done, about 1 to 2 minutes. Immediately stir in the cooked rice, the cooked sausages and the scrambled eggs. Season with soy sauce and pepper and stir-fry vigorously, distributing all ingredients evenly, until rice becomes a nice brown color and smells fragrant. Dish onto serving plates or individual bowls and garnish with chopped scallions before serving.

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