



Shrimp Fried Rice



Ingredients

- 2 tablespoons peanut oil
- 12 large shrimp, cleaned, shelled and deveined
- 1 teaspoon Shaoxing rice wine
- 2 eggs, beaten
- 2 scallions, chopped
- 1 tablespoon sesame oil
- 4 leaves green cabbage, finely shredded
- 4 cups cooked jasmine or long-grain rice
- 1 tablespoon soy sauce (and additional amount to taste)
- Sea salt
- Freshly ground black pepper

Directions

1. Heat wok on high until a drop of water sizzles on contact. Add peanut oil and swirl to coat.
2. Add shrimp and rice wine and stir-fry for 1-2 minutes or until shrimp just turns pink.
3. Transfer shrimp to a plate; set aside.
4. Add eggs, scallions, and sesame oil to wok and stir-fry for 1 minute.
5. Add cabbage in and stir-fry for an additional 1-2 minutes.
6. Turn heat down to medium high and add rice. Toss, mixing everything together.
7. Add shrimp back to wok and mix. Cook for an additional 1-2 minutes until shrimp are all opaque.
8. Turn off heat and add the soy sauce, stirring to incorporate. Season with sea salt and fresh ground pepper to taste.