

Nyonya Fried Rice

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chilli-prawn-recipe-indian-chinese>

Ingredients:

- 4 tablespoons vegetable oil
- 4 chillies dried, seeded and soaked in boiling water
- 3 cloves garlic small, chopped
- 4 shallots rose, chopped
- 1 1/2 tablespoons dried shrimp soaked in boiling water
- 5 prawns fresh, peeled deveined
- 1 bowl cooked rice
- 1 tablespoon soy light, if salty, taste before adding more
- salt to taste
- sugar to taste
- 1 dash white pepper
- 1 egg beaten lightly
- 1 piece cucumber seeds sliced off and discarded, for maximum crunch and then sliced diagonally - about 2 to 3 mm, as per required

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 65 milligrams
4. Fat: 15 grams
5. Protein: 7 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 240 milligrams
8. Sugar: 5 grams

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