

Shrimp Fried Rice

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-shrimp-fried-rice-recipe>

Ingredients:

- 8 ounces shrimp small raw, shelled and deveined
- 1/2 teaspoon kosher salt
- freshly ground black pepper
- 1/2 teaspoon cornstarch
- 3 tablespoons oil high smoke point, such as canola oil or rice bran oil
- 3 eggs beaten
- 2 stalks green onion minced
- 4 cups rice leftover, grains separated well
- 3/4 cup frozen peas and carrots defrosted
- 1 tablespoon soy sauce use gluten-free soy sauce if you are making a gluten-free version, plus more to taste
- 1 teaspoon toasted sesame oil dark

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 245 milligrams
4. Fat: 17 grams
5. Fiber: 1 grams
6. Protein: 21 grams
7. SaturatedFat: 2 grams
8. Sodium: 680 milligrams
9. Sugar: 1 grams

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