

# Crab Fried Rice

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/peruvian-fried-rice-with-seafood-recipe>

## Ingredients:

- 1/4 cup soy sauce
- 1 1/2 tablespoons rice vinegar
- 1 teaspoon sesame oil Asian
- 1/2 teaspoon sugar optional
- ground white pepper Pinch of freshly
- 2 tablespoons corn oil
- 1 tablespoon fresh ginger minced
- 3 garlic cloves minced
- 3 green onions thinly sliced
- 4 cups steamed white rice warm
- 2 eggs beaten
- 1/2 pound lump crabmeat fresh, picked over for shell fragments
- 1 cup petite peas frozen

## Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 150 milligrams
4. Fat: 11 grams
5. Fiber: 3 grams
6. Protein: 17 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1100 milligrams
9. Sugar: 4 grams

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