

Kylie Kwong's fried rice with king prawns

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-king-prawn-fried-rice-recipe>

Ingredients:

- 12 king prawns x uncooked
- 4 free range eggs
- 1/3 cup vegetable oil
- 1 red onion small, finely diced
- 1 teaspoon ginger diced
- 1 teaspoon garlic diced
- 2 tablespoons coriander roots finely sliced, and stems
- 2 bacon rashers rindless, finely diced
- 2 tablespoons shao hsing wine or dry sherry
- 4 cups steamed rice
- 2/3 cup spring onions finely sliced
- 2 tablespoons light soy sauce
- 1/4 teaspoon sesame oil
- coriander leaf to garnish, optional

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 235 milligrams
4. Fat: 25 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 570 milligrams
9. Sugar: 2 grams
10. TransFat: 0.5 grams

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