

Spicy Shrimp and Pineapple Fried Rice

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- shrimp
- 1 pound shrimp medium, 21/25 count, shells and tails removed, deveined, halved lengthwise, then crosswise
- 2 tablespoons ginger garlic paste recipe follows
- 2 teaspoons sambal oelek Asian chile-garlic sauce
- 1/2 cup soy sauce
- 1 teaspoon cornstarch
- water
- 3 large eggs
- 1 teaspoon soy sauce
- peanut oil
- fried rice
- 3 tablespoons peanut oil
- 1/2 yellow onion medium, diced
- 1/4 cup diced celery finely
- 1 tablespoon ginger garlic paste recipe follows
- 2 tablespoons toasted sesame oil
- 4 cups cooked white rice cold
- 1/2 cup frozen peas thawed
- 1/2 cup shelled edamame frozen, thawed
- 1 cup fresh pineapple diced
- 1 cup bean sprouts
- 1/4 cup soy sauce
- 2 tablespoons sambal oelek Asian chile-garlic sauce
- 3 scallions chopped
- ginger garlic paste
- 1/2 cup garlic cloves peeled
- 1/2 cup fresh ginger broken into broken pieces
- 2 tablespoons canola oil

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 375 milligrams
4. Fat: 34 grams
5. Fiber: 3 grams
6. Protein: 40 grams
7. SaturatedFat: 5 grams
8. Sodium: 3070 milligrams
9. Sugar: 8 grams

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