

Chinese New Year Shrimp Fried Rice

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-oil-fried-shrimp-recipe-soy-sauce>

Ingredients:

- 1 tablespoon oil for frying
- 2 cloves garlic finely minced
- 10 shrimp cleaned and deveined, tail on
- 1 1/2 cups jasmine rice cooked, cooled, day old rice works well
- 1 egg
- 1/2 tablespoon soy sauce
- 1/2 tablespoon oyster sauce
- 3/4 cup frozen peas and carrots
- 1/4 cup onion sliced
- 1 leaf Chinese broccoli sliced in strips
- 1/8 cup basil leaves julienned
- 1/4 green onions finely diced
- 2 Thai chilis diced
- lime wedges

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 75 milligrams
4. Fat: 6 grams
5. Fiber: 3 grams
6. Protein: 11 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 240 milligrams
9. Sugar: 1 grams

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