

Yang Zhou Fried Rice (????)

Yield: 5 min
Total Time: 20 min

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

Ingredients:

- 2 1/2 tablespoons peanut oil or vegetable oil
- 4 ounces char siu pork diced, or ham, or sausage
- 6 ounces shrimp peeled and deveined, *Footnote 1
- 1/2 cup frozen vegetable mix thawed, I used frozen green peas
- 4 cups cooked white rice leftover, *Footnote 2
- 1 tablespoon light soy sauce
- 2 large eggs beaten
- 1/2 teaspoon salt or to taste
- 1/4 teaspoon ground white pepper
- 4 green onions chopped

Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 135 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 500 milligrams
9. Sugar: 1 grams

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