

Chinese Egg Fried Rice (Yangzhou Fried Rice)

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 6 cups white rice leftover, note 1
- 2 large eggs beaten
- 2 tablespoons vegetable oil
- 1/4 cup chinese ham diced, or you can use char siu
- 10 shelled shrimp deveined
- 1/2 cup green peas
- 1/2 cup carrot diced
- 1 pinch salt to taste
- 1/4 teaspoon ground white pepper
- 1 tablespoon light soy sauce
- 2 green onions finely chopped
- 6 cups white rice leftover, note 1
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