

# Japanese Fried Rice with Shrimp

Yield: 3 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-fried-rice-with-shrimp-recipe>

## Ingredients:

- 1 tablespoon butter
- 1/2 teaspoon safflower oil or grapeseed
- 1/2 teaspoon toasted sesame oil
- 2 tablespoons low sodium tamari sauce
- 1 1/2 teaspoons mirin rice wine vinegar
- 2 whole eggs beaten
- 1/2 onion small, diced
- 1 clove garlic minced
- 1 small carrot diced
- 1 whole scallion chopped
- 1/2 pound shrimp medium or small, shelled and cleaned
- 2 cups cooked rice leftover
- salt and ground black pepper to taste

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 265 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 21 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 870 milligrams
9. Sugar: 2 grams

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