

# Soy Sauce Fried Rice

Yield: 4 min  
Total Time: 40 min

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

## Ingredients:

- 1 cup prawn cut a small break on the back for better flavoring
- 4 cups rice leftover
- 2 eggs beaten
- 1 tablespoon light soy sauce
- 1/2 tablespoon dark soy sauce
- 1 pinch salt
- 2 tablespoons cooking oil
- 2 cups shredded cabbage optional, drain completely
- 1 cup prawn cut a small break on the back for better flavoring
- 4 cups rice leftover
- 2 eggs beaten
- 1 tablespoon light soy sauce
- 1/2 tablespoon dark soy sauce
- 1 pinch salt
- 3 tablespoons cooking oil divided
- 2 cups shredded cabbage optional

## Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 114 grams
3. Cholesterol: 210 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 910 milligrams
9. Sugar: 4 grams

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