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Chinese Fried Rice with Shrimp

Yield: 4 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/recipe-for-chinese-fried-rice-with-shrimp

Ingredients:

- 1/2 cup shrimp peeled and deveined
- 1 tablespoon ginger grated
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 tablespoon vegetable oil
- 2 eggs beaten
- 1 tablespoon sesame oil
- 2 cloves garlic pressed
- 2 green onions sliced and separated into "whiter" half and "green" half
- 1 cup frozen carrots
- 1 cup frozen peas
- 1 cup frozen corn
- 3 cups cooked rice day old
- 3 tablespoons soy sauce
- 1 teaspoon chicken stock powder
- 1 teaspoon white pepper

Nutrition:

- 1. Calories: 200 calories
- 2. Carbohydrate: 16 grams
- 3. Cholesterol: 150 milligrams
- 4. Fat: 10 grams
- 5. Fiber: 4 grams
- 6. Protein: 13 grams
- 7. SaturatedFat: 1.5 grams
- 8. Sodium: 1490 milligrams
- 9. Sugar: 5 grams

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