

QUICK SHRIMP FRIED RICE

(slightly modified from [Karen's Kitchen Stories](#))

10 ounces jumbo shrimp, cut into thirds
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon cornstarch
3 tablespoons neutral oil such as peanut, divided
3 eggs, beaten
1 tablespoon ginger, minced
12 oz microwavable-ready to serve rice
1 package (12 ounces) frozen peas and carrots, thawed
1 tablespoon rice vinegar
2 teaspoons toasted sesame oil

Toss the shrimp in the salt, pepper, and cornstarch and let marinate for 10 minutes.

Heat a wok or large skillet over medium high heat. When it is hot enough for a bead of water to evaporate instantly, add one tablespoon of the oil and swirl to coat. Add the shrimp and spread it out into a single layer. Let fry, untouched, for 30 seconds. Stir-fry the shrimp for an additional minute, until almost cooked through. Remove the shrimp with a slotted spoon to a plate.

Reheat the pan and add another tablespoon of the oil. Add the eggs and swirl the pan to spread the eggs out to a thin layer. When they are almost cooked through, remove them to the same plate as the shrimp. Cut them into approximately 1-inch pieces.

Add the last tablespoon of oil. Add the ginger, cook for a few seconds, then add the rice and stir to incorporate the ginger. Spread and press the rice over the surface of the wok and let it cook, untouched, for about one minute. Toss the rice, respread it, and let it cook for an additional minute, untouched.

Add the soy sauce and toss with the rice. Add the peas and carrots, the cooked eggs, the almost-cooked shrimp, the rice vinegar, and the sesame oil. Stir fry all the ingredients together to heat through and completely cook the shrimp. Adjust seasoning with salt and pepper and serve.