



## Shrimp Fried Rice

### Ingredients:

- 1 Bag frozen, raw shrimp. Deveined and tails off, thawed, and rinsed.
- 1 Small onion, chopped
- 3 Garlic cloves, grated
- 4 cups leftover Rice
- 3 eggs
- 4 T Hoisin sauce
- 6 T Soy sauce
- 6 - 8 T Extra Virgin Olive Oil
- 4 T Butter
- Salt, pepper

### Directions:

- Heat the olive oil and butter in a large skillet until butter is melted.
- Add in the raw shrimp, season with salt and pepper and cook until the shrimp turns pink. Do not over-cook. Remove from pan and set aside.
- To the same pan add a bit more EVOO and butter. Add the onion and garlic and stir until softened. Stir in the leftover rice, Hoisin sauce and soy sauce. Season with salt and pepper.
- Once heated thru, make a circle in the center, and add the eggs. Scramble being careful not to mix them in with the rice until they are completely cooked.
- Mix all together and then add in the cooked shrimp. Let simmer for 2-3 minutes to heat the shrimp back up. Plate and serve!



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