



# Shrimp Fried Rice

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Rice - Shrimp - Onions - Green onions - Eggs - Rice - Sesame oil - Salt

## Instructions

I tried to make this Cantonese style, although the onions seem out of place, I like them so I threw them in anyway. As I was saying, I had this with some Mapo tofu, it was good. 1. First cook some rice and while you're doing that prepare the shrimp as shown [here](<http://www.opensourcefood.com/people/JohnZhang/recipes/shrimp-and-broc/>) 2. The rice should be done, batter the eggs and pour it in to a preheated wok. 3. Pour in some sesame oil and add the cooked rice. 4. Now add both the green onions and the onions and mix well. 5. Add the shrimp and salt. Takes a while, but the finished result is good. I was full for the rest of the day. Enjoy.