

Scrambled shrimp and eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

- Shrimp
- eggs
- soy sauce
- sesame oil
- rice cooking wine
- green onions

Instructions

In celebration of me going pro and as a thanks to all my support I came out with three new reciepes back to back. YAY! Anyway... here's even more of my shrimp to celebrate:)

- 1. Beat some eggs, I used about 5 eggs and a little water together for a normal sized bowl portion.
- 2. Mix the shrimp with all the remaining ingredients except the green onions.
- 3. Now start the pan with some oil and green onion ends on high heat.
- 4. First throw in the shrimp mix.
- 5. After about 40 seconds of continuous stirring pour in the egg.
- 6. After the eggs are cooked the dish is done.
- 7. The eggs should be scrambled not over cooked or else the whole dish is fail...

Enjoy.