Ketchup Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 small onion, chopped
- 6 uncooked shrimp, chopped *
- 2 tbsp of butter
- Cooking oil
- 2 eggs (can leave our 1 yolk if desired)
- 2 cups of cooked white rice **
- 2 tbsp of ketcup (more for garnish)

Tips:

* Can substitute shrimp with chicken

** It's ideal to use leftover rice when making fried rice

Instructions

1. In pan, add 1 tbsp of butter
2. Brown onions and then add shrimp
3. Take onion and shrimp out when almost cooked
4. Add another tbsp of butter to same pan and add rice
5. Using a spatula, break rice apart until it's broken up individually
6. Mix onion and shrimp back into rice until shrimp is completely cooked
7. Turn heat off and then add ketcup, mix
8. Serve rice on a plate
9. Crack and beat eggs
10. Add cooking oil to small pan
11. On low heat, slowly pour in egg mixture making a circle

12. Turn off heat when egg is slightly still uncooked
13. Flip egg over the hot rice on plate (to continue letting egg cook)
14. Drizzle more ketchup over egg and serve