



Shrimp Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

200g raw prawns, deshelled and deveined
A bit of belachan, wrapped in foil and toasted till fragrant
A small handful of dried shrimp, soaked in hot water till softened and drained
1/2 head garlic, peeled and roughly chopped
1/2 brown onion, peeled and roughly chopped
1/2 tbsp light soy sauce
Dash of sesame oil
1 tbsp Chinese wine
2 eggs, lightly whisked
1/2 a carrot, chopped in 1/2 inch pieces, boiled till almost cooked and drained
Pinch of salt
Leftover white rice
Spring onions, to serve
Fried shallots, to serve

Prawn Marinade

1 head garlic, minced
Dash of sesame oil
Dash of white pepper
Pinch of salt
1 tsp soy sauce
1/4 tsp caster sugar
1 tsp corn flour

Instructions

1. **To make the prawn marinade** Combine the soy sauce, salt, sugar, white

pepper, minced garlic and sesame oil in a large Ziplock bag. Add the prawns in and shake well to combine. Sprinkle the corn flour onto the marinated prawns, shake well to coat then put Ziplock bag in the fridge for about thirty minutes.

2. Pound the belachan and dried shrimp till ground and set aside. Heat a bit of canola oil in a hot large frying pan and fry the lightly whisked egg till just set and set it aside.
3. Using the same frying pan and adding a bit more oil, fry the garlic and onion till fragrant. Add the shrimp and belachan mixture and fry for another minute. Add the marinated prawns and fry till the prawns are cooked.
4. Dish the cooked rice into the frying pan and break up any clumps. Add the carrots and the soy sauce, sesame oil, salt and rice wine in. Stir well and taste, adjust seasonings if needed. Turn the heat off and stir the scrambled eggs in. Serve with fried shallots and spring onions.