



Spicy Shrimp Chao Fan

NIBBLEDISH CONTRIBUTOR

Ingredients

- cooked rice (not newly cooked)
- minced garlic
- minced shrimp
- minced carrots
- minced cabbage
- cooked scrambled eggs
- sweet chili sauce
- hot sauce
- salt to taste
- margarine or butter with a little drizzle of oil for cooking

Instructions

I didn't put any specific amount of measurement on this recipe. Well aside from I don't really measure when I cook (except for baking), I would leave it up to you the proportion of the ingredients. I prefer this dish spicy and kinda sweet. I think the sauce compliments the shrimp flavor itself. You can add whatever veggies you like or omit the ones you don't. I chose the cabbage rather than frozen green peas as the peas kinda add more water to the dish making it a bit soggy. The cabbage also provides some texture with a little bit of crunch as you eat. I minced the shrimp than leaving it whole as I find that spreads more flavor to the rice. Aside from the fact that my brother can't pick em all out.

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1. Saute the garlic in some margarine.
 2. Add in the carrots and shrimp. Season with a bit of salt and cook until shrimp turns pink.
 3. Add in the sweet chili sauce and hot sauce. Let simmer a bit.
 4. Dump in your rice and make sure to mix so the sauce is distributed evenly throughout.
 5. Adjust seasoning if needed. Sprinkle in the cabbage and mix.
 6. Lastly add in the cooked scrambled eggs and mix mix mix! Then enjoy your spicy shrimp chao fan (fried rice).