

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.

- 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! Then enjoy your spicy shrimp chao fan (fried rice).