



Easy Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 3-4 servings.

- 2 Chinese sausages, cubed
- 2 tbl oil
- 1 cup peas
- ½ cup scallions
- 3 tsp Golden Mountain Sauce
- 3 tsp table salt
- 1½ cup of shrimp
- 4 cloves garlic (optional)
- 3 shallots (optional)
- 3 eggs, whisked
- 3 cups of jasmine rice (just an estimate, really)

Instructions

When I made this, I really just threw together some of the stuff that I found in the fridge. I'm telling you, as long as you have Golden Mountain Sauce, I really don't think you can mess up this fried rice. I used shrimp because it was what I had in my freezer, but you can use any type of meat you'd like, from chicken, pork, or beef. It's really all up to you!

To be a tad bit honest, I was pleasantly surprised, because the end result was more than I had expected. My boyfriend said that it tasted like the fried rice we'd get at an Asian eatery, like Sam Woo's. How glad I was to hear that! Anyway, here's the cooking directions, super easy!

Cooking Directions:

1. Heat pan and pour in oil. When oil is hot enough, throw in Chinese sausages and shrimp, cook for a minute.
2. Throw in garlic and shallots and mix until they turn a light golden color. Remove all components from pan and reserve for later.
3. Pour in more oil, and throw in the 3 whisked eggs. Wait until the bottoms of the eggs cook, then lightly begin to scramble (more like mix them. I always try to avoid to scramble too much because I don't like the texture of scrambled eggs, too moist for me).
4. Once eggs looked good and cooked, throw in rice, Golden Mountain sauce, salt, peas, and the sausage, shrimp, garlic, shallot mix. Combine well.
5. Garnish with scallions, or you can do what I do and just mix them right in!

Enjoy!! Nom Nom Nom!