

How To Make Delicious Shrimp Fried Rice (Com Chien Tom)

Serves 2-3

INGREDIENTS

Rice

- Vegetable oil (about 4 tablespoons)
- 2 tablespoons minced garlic
- 12 oz shrimp (size 21/25; peel and devein)
- 2 oz frozen peas and carrots
- 2 whole eggs (beaten)
- 1 lb day-old cold rice

Seasonings

- ¼ teaspoon ground white pepper
- ½ teaspoon granulated white sugar
- 1 teaspoon chicken or mushroom bouillon powder
- ½ teaspoon sea salt
- 1 teaspoon low-sodium soy sauce

INSTRUCTIONS

1. In a large wok, add about 2 tablespoons vegetable oil. Heat on medium high. Toss in shrimp and garlic. Saute until shrimp is mostly cooked (about 30 seconds). Mix in frozen peas and carrot and cook them for an additional 10 seconds.
2. Clear the center by pushing all the ingredients to the sides of the wok. Add another 2 tablespoons of vegetable oil to the center. Allow the oil to heat for 15 seconds then add beaten eggs. Scramble the eggs then mix it into the rest of the ingredients.
3. Add day-old rice. If the rice is clumping up, use the backside of a large ladle to gently smash the rice grains apart. Season rice with ground white pepper, sugar, chicken bouillon powder, salt and soy sauce to taste. Turn up the heat to high and toss vigorously with two large wooden spoons for 2-3 minutes or until combined. Serve immediately for best results.