



Shrimp Fried Rice

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Made with:

Castillo de Pinar Virgin Olive Oil, and
Castillo de Pinar Ginger Balsamic
Reduction Vinegar

serves 4 - 6

For this recipe you will need a wok or
a large sauté pan.

Ingredients:

1 lb raw peeled deveined shrimp
3 cloves of garlic minced
1/4 cup finely diced yellow onion
1/4 cup shredded carrots
5 oz frozen sweet peas
2 green onions finely chopped
3 raw eggs
2 cups cold cooked jasmine rice
1/4 cup Tamari
1/4 cup Castillo de Pinar Ginger
Balsamic Reduction Vinegar
1/4 cup Castillo de Pinar Virgin
Olive Oil
Sea Salt and White Pepper

Directions:

1. Lightly salt and pepper the raw shrimp.
2. Heat 1 TBS of Olive Oil in your wok on Medium High heat for 1 min.
3. Add shrimp and sauté for 2-4 min until they turn pink.
4. Transfer shrimp to a separate bowl to add back in to the rice later.
5. Add 1 TBS of oil to the hot wok and add the onion, carrot and garlic. Sauté on Med/High heat until the carrots are tender. (3-4 min) Toss the ingredients frequently to keep them from sticking to the bottom.
6. Add 1 TBS oil to the hot wok and add 2 cups of cold rice, tossing constantly to coat with oil and prevent sticking and scorching. Toss rice for 2 to 3 min until fully heated.
7. Combine the soy sauce and Castillo de Pinar Ginger Balsamic Reduction Vinegar in a bowl and pour 1/2 of the mixture along the sides of the wok while continuing to work and toss the rice frequently to fully incorporate the sauce throughout the rice.
8. Add the frozen peas, and shrimp and continue to flip and toss for 1 to 2 min until the peas are warm and not cold in the center.
9. Push all ingredients to one side of the wok and add 1 TBS of olive oil to the now empty side of the wok. Crack 3 eggs over the oil allowing them to fry for a few seconds before breaking the yolk and scrambling the eggs.
10. As soon as the eggs begin to solidify toss the eggs into the rice and shrimp mixture.
11. Add the remaining soy sauce and Ginger Balsamic Reduction Vinegar to taste. Add chopped green onions, toss one last time, remove from heat and serve.