

Yang Chow Fried Rice

Ingredients

6 c Rice (cooked, leftovers)
2 Eggs
3 T Vegetable Oil
1 c Char Siu (chopped)
10 Shrimp (peeled, deveined)
1 t Cornstarch
2 t Rice Wine
1/2 c Peas
1/2 c Carrot (diced)
4 clv Garlic (minced)
0 pn Salt
1/4 t White Pepper
3 T Soy Sauce
4 Green Onions (chopped)
1/2 t Chicken Bouillon Powder

Instructions

1. Wash and dry shrimp then add to a bowl. Season with a pinch of salt, pinch of white pepper, cornstarch, and rice wine. Set aside for at least 20 minutes to marinate.
2. Separate the grains of rice with your fingers. In a small bowl beat eggs and add a dash of salt.
3. Heat up 1 tablespoon of oil in wok and add eggs. Quickly cook eggs then transfer to a bowl. Add green beans and carrots cook until softened then transfer to the bowl with eggs.
4. Heat up 1 tablespoon of oil in the wok and fry shrimp until slightly seared then transfer out.
5. Heat up 1 tablespoon of oil in the wok and add garlic. Stir fry slightly then add rice. Keep turning in the the wok until warmed through.
6. Add peas, carrots, char siu, shrimp, eggs, soy

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sauce, pinch of salt, chicken bouillon and pinch of white pepper. Give everything a big stir-fry and mix well. Then add green onion and fry for another 30 seconds. Serve immediately.