

Shrimp Fried Rice

Serves 4-6

- 60 ml olive oil, plus more as needed
- 450 g peeled and deveined medium shrimp, thawed if frozen
- Salt
- ½ tsp garlic powder
- 1 medium onion, diced
- 1½ C frozen mixed vegetables (any mix)
- 6 C cooked jasmine or other long-grain white rice, preferably cold and day-old
- 60 g soy sauce, or to taste
- 28 g unsalted butter
- 4 large eggs
- Yum Yum Sauce, for serving*



1. Heat a very large nonstick or cast-iron skillet over high.
2. Add the **olive oil** and **shrimp**, and sprinkle with **salt** and the **garlic powder**. Cook, stirring occasionally, until the shrimp is no longer translucent and begins to turn golden at the edges, **2 to 4 minutes**.
3. Add the **onion** and mixed **vegetables** to the shrimpy oil and cook, stirring occasionally, just until the onion loses its raw edge but is still crunchy, and the vegetables are mostly thawed, **1 to 2 minutes**.
4. Add the **rice** and **soy sauce** and cook, stirring occasionally, until well combined and the rice begins to crisp underneath where it meets the pan, **5 to 7 minutes**. Taste and adjust the seasoning with more soy sauce as needed.
5. Scooch the rice to one side of the pan, lower the heat to medium and melt the **butter** on the empty side of the pan.
6. Crack the **eggs** into the melted butter, break the yolks and stir vigorously to scramble the eggs, cooking just until they have set but are still tender, **about 1 minute**.
7. Stir the soft scrambled eggs into the rice, add the reserved shrimp and any accumulated juices, then remove the pan from the heat.
8. Let the fried rice sit for a few minutes so that it can continue to crisp in the pan's residual heat. (If you haven't already made the yum yum sauce, this is the perfect time to do it.)
9. Drizzle most of the yum yum sauce over the fried rice in the skillet, leaving some back, if desired, to serve in a small dish on the side for dipping the shrimp.

*Yum Yum Sauce

Makes about ¾ C

1 tsp garlic powder	½ tsp sweet paprika	1 T warm water	115 g mayonnaise
117 g ketchup	2 tsp rice vinegar	1 tsp sesame oil	Salt

1. In a medium bowl, stir together the garlic powder, paprika, and warm water.
2. Add the mayonnaise, ketchup, rice vinegar and sesame oil, and season generously with salt, Stir until smooth.
3. Can be refrigerated in an airtight container for up to 5 days.