



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

Fried Rice with Cooked Shrimp

A mouthwatering fried rice dish infused with succulent cooked shrimp, vibrant vegetables, and aromatic seasonings, resulting in a delectable fusion of flavors and textures.

INGREDIENTS

- 1 package (6.2 oz)** RICE-A-RONI® Stir Fried Rice
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 cups** water
- 1 egg**, beaten, cooked until set and cut into small strips*
- 1 cup** mushroom slices
- 1/2 cup** frozen peas
- 3/4 cup** shredded carrots
- 12 oz** medium cooked shrimp, cut into thirds
- 1 cup** thinly sliced (or shredded) cabbage or bok choy
- 1/4 cup** green onion slices
- 1 tbsp** soy sauce

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in mushrooms, carrots and peas. Return to a simmer. Cover and simmer 5 minutes. Add shrimp, cabbage, green onions, cooked egg and soy sauce. Increase heat to medium; stir and toss gently until heated through.

PRODUCT

