

Shrimp Fried Rice

Delight in the savory simplicity of this shrimp fried rice, featuring succulent shrimp, aromatic vegetables, and fluffy rice, perfectly seasoned for a satisfying one-pan meal.

INGREDIENTS

1 **6.2 oz package** RICE-A-RONI® Stir Fried Rice

2 **tbsp** vegetable oil

1/4 **cup** sliced green onions

1 **clove** garlic, minced

1/4 **tsp** ground ginger

1 **12 oz package** frozen cleaned uncooked shrimp, thawed

1 **8 oz can** sliced water chestnuts, drained

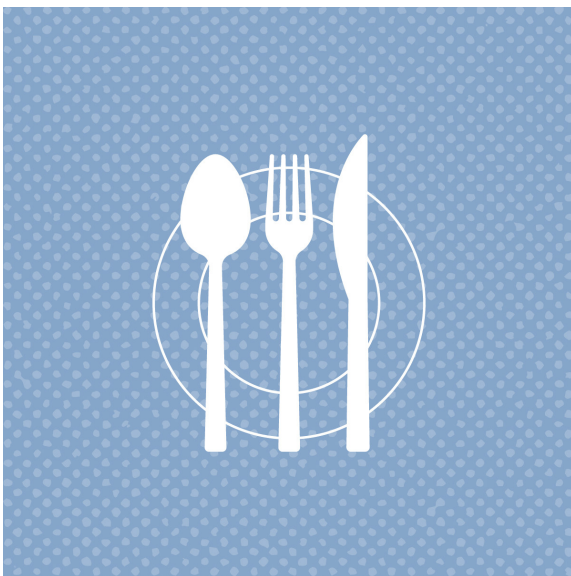
1 **6 oz package** frozen pea pods, thawed

HOW TO MAKE

DIRECTIONS

Prepare Rice-A-Roni® Mix as package directs, simmering 15 minutes. Remove from skillet; set aside, keep warm.

In same skillet, heat oil over high heat. Add green onions, garlic and ginger; cook 1 minute. Add shrimp; continue to cook 2 minutes. Add water chestnuts and prepared Rice-A-Roni; continue to cook 2 minutes. Add pea pods; continue to cook 1 to 2 minutes or until crisp-tender.



PREP
TIME

5min



COOK
TIME

25min



SERVES

4-6

PRODUCT

