

Shrimp Fried Rice: This is a dish I think about when I want comfort food. You will LOVE this recipe!!

1. In a saucepan bring 4 cups of water to boil (2 cups of water if you have a 2 person meal kit). Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Remove rice from heat and set it aside.
2. Heat a large skillet or wok for 2 minutes. When the skillet or wok is hot, pour in 4 tablespoons of oil that can withstand high heat (grapeseed oil, avocado oil, or vegetable oil). Add green onions that are diced into little pieces and the sugar peas. Make sure and chop the sugar peas too. I like to chop the sugar peas into about 3 pieces each. Mix well and cook for 3 minutes.

*Always make sure and wash veggies before you cook them.

3. Sprinkle shrimp with salt and pepper, and add the shrimp to the same skillet cook for about 3 minutes until they are pink.
4. Add the 2 eggs. I like to move the veggies and shrimp to one side of the skillet and add the 2 eggs to the other side. I scramble them and cook them, then mix them in with the veggies and shrimp that are on the opposite side of the skillet.
5. Mix in the rice. Stir everything together.
6. Add container A. It is soy sauce and sesame oil. Cook for another 4 minutes, stirring continuously until everything is mixed together. Add salt and pepper to taste. You may not need more salt, but you will need more pepper for sure.

Container A ingredients: Soy Sauce (GF containers are gluten free soy sauce) and sesame seed oil.

7. The Shrimp fried rice is ready to serve! Wash the parsley and finely chop it. Top the Shrimp fried rice with the chopped parsley. Enjoy!!!!