



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Freezer Shrimp Fried Rice

Makes 6 servings

- 1 1/2 cups white rice
- 3 tablespoons reduced sodium soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon freshly grated ginger
- 1 teaspoon Sriracha, optional
- 1/4 teaspoon white pepper, optional
- 2 tablespoons olive oil
- 1 1/2 pounds medium shrimp, peeled and deveined
- 2 cloves garlic, minced
- 1 onion, diced
- 2 carrots, peeled and grated
- 1/2 cup corn, frozen, canned or roasted
- 1/2 cup frozen peas
- 1 cup diced pineapple, canned or fresh

In a large saucepan of 3 cups water, cook rice according to package instructions; set aside. In a small bowl, whisk together soy sauce, sesame oil, ginger, Sriracha and white pepper, if using; set aside.

Heat olive oil in a large skillet or wok over medium high heat. Add shrimp, and cook, stirring occasionally, until pink, about 2-3 minutes; set aside.

Add garlic and onion to the skillet, and cook, stirring often, until onions have become translucent, about 3-4 minutes.

Stir in carrots, corn and peas. Cook, stirring constantly, until vegetables are tender, about 3-4 minutes.

Stir in rice, pineapple and soy sauce mixture. Cook, stirring constantly, until heated through, about 2 minutes. Stir in shrimp.

Divide rice mixture into sandwich bags.

Freeze until ready to use for up to 3 months.*

*TO REHEAT: Thaw overnight. Heat 1 tablespoon olive oil in a medium skillet. Add rice mixture and cook, stirring occasionally, until warmed, about 5-7 minutes. Serve immediately.

Credit: damneddelicious.net