

Rock Shrimp Fried Rice

Wondering what to do with that leftover white rice that came with your Chinese take out? Don't be so fast to throw it away. You can turn it into a whole new meal. This recipe for shrimp fried rice is quick and easy. I like to use rock shrimp for it because they are smaller than most shrimp and I can get them cleaned and deveined at my local fish market, but you could sub them out for leftover chicken or pork, or if you're a vegetarian, use tofu.

INGREDIENTS (serves 2)

- 2 tablespoons mirin
- 1 tablespoon lemon juice
- 1 tablespoon water
- 1 teaspoon sugar
- 4 tablespoons soy sauce
- 1 clove garlic, minced
- 1 teaspoon ginger, minced
- $\frac{1}{2}$ pound rock shrimp, cleaned and deveined.
- 2 tablespoons canola oil
- 1 teaspoon sesame oil
- 2 cups cooked rice
- 2 tablespoons soy sauce
- 1 egg beaten
- Chinese fried noodles and 2 chopped scallions

PREPARATION

In a small bowl, combine mirin, lemon juice, water, sugar and 2 tablespoons of soy sauce. Whisk until sugar is dissolved. Pour into ZipLoc bag and add rock shrimp. Massage marinade around rock shrimp and put in fridge for 4 – 8 hours.

Place a wok over high heat and add canola and sesame oils. Add the garlic and ginger and cook for one minute until fragrant. Add the rice, 2 tablespoons of soy sauce, one chopped

scallion, rock shrimp and marinade. Sauté for 3-4 minutes until the shrimp are pink and cooked through. Make a well in the middle of the rice/shrimp mixture. Pour in the egg and scramble. Combine all together. If too dry, add one tablespoon of water and combine.

Serve in bowls or on a platter and garnish with Chinese fried noodles and remaining chopped scallion.