



Asian Breakfast Rice Bowl Recipe

Shrimp and Bacon Fried Rice Bowl

A delicious and nutritious Asian breakfast of fried rice with bacon, eggs, shrimp, peas and carrots with Garlic Sesame Sauce and served in a bowl.



Ingredients: Serves 2

- ¼ C. **Garlic Sesame Sauce** (Starport 209)
- 2 C. Rice, cooked
- 3 oz. Bay shrimp
- 4 oz. Bacon, ½” pieces
- 1 ea. Egg, scrambled
- 2 oz. Peas & carrots, frozen or fresh
- 2 Tbsp. Green onion chopped
- 3 Tbsp. Corn oil



Instructions:

1. Slice bacon into ½” pieces and set aside.
2. Rinse and drain frozen peas and carrots and bay shrimp if frozen.
3. Chop green onions and set aside.
4. Scramble egg in bowl.
5. Heat a sauté pan at medium high heat, when hot add 1 Tbsp. of oil and slowly pour in scrambled egg. Let the egg bubble, and stir until done. Remove egg and cut into small pieces and set aside.
6. Heat wok (or pan) at medium heat, when hot, add sliced bacon. Stir to separate and cook for 3-5 minutes until crispy.
7. Remove and blot off excess oil.
8. Heat a wok (or pan) at medium high heat, add 2 Tbsp. oil then cooked rice. Stir-fry for 4-5 minutes until piping hot.
9. Add in peas and carrots and bay shrimp and stir-fry for 1 minute.
10. Add **Garlic Sesame Sauce**, bacon and eggs and toss well.
11. Add in 1 Tbsp. green onions, mix well, remove.
12. Garnish with remaining 1 Tbsp. green onions and serve.