



Shrimp and Bacon Fried Rice Bowl



Ingredient List: Serves: 2

- ¼ C. **Garlic Sesame*** (Starport 444)
- 2 C. Rice, cooked
- 3 oz. Bay shrimp
- 4 oz. Bacon, 1/2" pieces
- 1 Egg
- 2 oz. Peas & carrots, frozen
- 2 Tbsp. Green onion chopped
- 3 Tbsp. Vegetable oil

*Other delicious fried rice sauces: **Classic Wok Sauce** (Starport 450) and **XOX Teriyaki** (Starport 417)



Instructions:

1. Slice bacon into 1/2 "pieces and set aside.
2. Rinse and drain frozen peas and carrots and bay shrimp.
3. Chop green onions and set aside.
4. Break egg in bowl and stir.
5. Heat a sauté pan at medium high heat, add 1 Tbsp. of oil. When hot, slowly pour in scrambled egg. Let the egg bubble, and then stir until done. Remove egg and cut into small pieces and set aside.
6. Heat wok or pan about 30 seconds at medium heat, add sliced bacon, stir to separate and cook until crisp, 3-5 minutes.
7. Remove and blot off excess oil.
8. Heat a wok or pan at medium high heat, add 2 Tbsp. oil then add in cooked rice and stir-fry until piping hot, 4-5 minutes.
9. Add in peas & carrots and bay shrimp and stir-fry another minute.
10. Add **Garlic Sesame Sauce**, bacon and eggs and toss well.
11. Add in 1 Tbsp. green onions, mix well, remove and garnish with remaining 1 Tbsp. green onions.