



Fried Rice with Cooked Shrimp

A mouthwatering fried rice dish infused with succulent cooked shrimp, vibrant vegetables, and aromatic seasonings, resulting in a delectable fusion of flavors and textures.

INGREDIENTS

- 1 package (6.2 oz) RICE-A-RONI® Stir Fried Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 egg, beaten, cooked until set and cut into small strips*
- 1 cup mushroom slices
- 1/2 cup frozen peas
- 3/4 cup shredded carrots
- 12 oz medium cooked shrimp, cut into thirds
- 1 cup thinly sliced (or shredded) cabbage or bok choy
- 1/4 cup green onion slices
- 1 tbsp soy sauce



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in mushrooms, carrots and peas. Return to a simmer. Cover and simmer 5 minutes. Add shrimp, cabbage, green onions, cooked egg and soy sauce. Increase heat to medium; stir and toss gently until heated through.