



# Shrimp Fried Rice

Delight in the savory simplicity of this shrimp fried rice, featuring succulent shrimp, aromatic vegetables, and fluffy rice, perfectly seasoned for a satisfying one-pan meal.

## INGREDIENTS

- 1 6.2 oz package RICE-A-RONI® Stir Fried Rice
- 2 tbsp vegetable oil
- 1/4 cup sliced green onions
- 1 clove garlic, minced
- 1/4 tsp ground ginger
- 1 12 oz package frozen cleaned uncooked shrimp, thawed
- 1 8 oz can sliced water chestnuts, drained
- 1 6 oz package frozen pea pods, thawed

## HOW TO MAKE

### DIRECTIONS

Prepare Rice-A-Roni® Mix as package directs, simmering 15 minutes. Remove from skillet; set aside, keep warm.

In same skillet, heat oil over high heat. Add green onions, garlic and ginger; cook 1 minute. Add shrimp; continue to cook 2 minutes. Add water chestnuts and prepared Rice-A-Roni; continue to cook 2 minutes. Add pea pods; continue to cook 1 to 2 minutes or until crisp-tender.



PREP  
TIME  
5 min



COOK  
TIME  
25 min



SERVES  
4-6

## PRODUCT

