



PREP
TIME
5 min

COOK
TIME
20 min

TOTAL
TIME
25 min

SERVINGS
4

Made with

Fried Rice with Cooked Shrimp

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

How to make it

1. In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 2 cups water and Special Seasonings; bring to a boil.
3. 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.



RICE-A-RONI® Stir Fried Rice