



Garlicky Shrimp Fried Rice

- ☐ 1 tablespoon olive oil
- ☐ 1 pound small or medium (16/20 count) shrimp, peeled, deveined and tails removed
- ☐ 1 tablespoon garlic powder, divided
- ☐ Fine salt
- ☐ 8 spring onions or scallions, chopped
- ☐ 1 cup frozen peas
- ☐ 1 teaspoon grated fresh ginger
- ☐ 2 lemons, juiced, divided
- ☐ 4 cups cooked white rice, preferably day-old
- ☐ 2 teaspoons sriracha

Step 1

In a large skillet over medium-high heat, heat the oil until shimmering. Pat the shrimp dry. Add the shrimp and 1 1/2 teaspoons of garlic powder to the skillet; season lightly with salt and cook, stirring once halfway through, until the shrimp are almost fully opaque, 3 to 4 minutes.

Step 2

Add the spring onions or scallions, peas, ginger, half the lemon juice, and the remaining 1 1/2 teaspoons of garlic powder and cook until the shrimp is fully opaque, 1 minute.

Step 3

Add the rice, sriracha and remaining lemon juice and cook, stirring, until the rice is hot, about 1 minute. Taste, and season with additional salt as desired. Serve hot.