

# Recipes from New York Times Bestselling Author **SUSAN MALLERY**

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## ***FROM WOK'S UP*** **Shrimp Fried Rice**

### INGREDIENTS:

- 4 C cooked rice
- 1 lb peeled shrimp, tails removed
- ½ C white wine
- 1 T corn starch
- 1 T soy sauce
- ½ t red pepper flakes
- Vegetable oil
- 1 small onion, sliced
- 12 oz bag of chopped veggies (carrots, cabbage, broccoli, cauliflower... whatever mix you like)
- 8 oz can of sliced water chestnuts
- 3 eggs
- Additional soy sauce to taste



Mix together the wine, corn starch, soy sauce, and red pepper flakes. Marinate the shrimp in this mixture for 30 minutes to 2 hours.

Preheat wok or deep pan over medium-high heat. Take the shrimp out of the marinade but reserve the marinade. Add 2 T of oil to the pan. Stir fry the shrimp until opaque, about 2 minutes, depending on size. Remove from pan. Add another T of oil. Stir fry the onions for 30 seconds, then add the rest of the veggies and stir fry for two minutes longer. Set the veggies aside with the shrimp. Add another 1 T of oil to the pan, then put the rice in there with the reserved marinade. Cook until hot. Push the rice to the sides, leaving a big hole exposed in the middle. Whisk the eggs with a fork, then pour into the hold in the rice, stirring while it cooks. When the egg is cooked through, mix it throughout the rice and return the shrimp and the veggies to the pan to heat up.



*Note: The shrimp fried rice is pictured with Coconut Popcorn Cauliflower and Asian dipping sauce. To make the cauliflower, make the recipe for Coconut Popcorn Shrimp from Susan Mallery's Fool's Gold Cookbook, using one-inch cauliflower chunks in place of the shrimp.*