



GOCHUJANG SHRIMP FRIED RICE

ASIAN

ROADMAP

1. In a large bowl, whisk together gochujang, honey, soy sauce, water & cornstarch. Drop in shrimp to coat. Let marinade for 10 minutes.
2. In a large nonstick skillet or wok, over medium heat, add 1 Tbsp. Oil & scramble eggs just until they firm. Remove to a bowl.
3. To the same skillet, over high heat, add 1 Tbsp. Oil, scallions & shrimp. Quickly stir-fry until the shrimp is opaque. Remove to bowl of eggs.
4. With a damp paper towel, wipe the skillet. Add a small drizzle of oil over medium-high heat & add rice. With a spatula, press rice down to create a little crispiness - 2 minutes.



SERVINGS
5 - 6



ACTIVE TIME
25 MIN



TOTAL COOK TIME
25 MIN

INGREDIENTS

1 lb. Shrimp - Frozen, defrosted, easy-peel, small 50 count. If using larger shrimp, cut it in half.
2 Tbsp. Gochujang

REMAINING INGREDIENTS

1 Tbsp. Honey
1 Tbsp. Soy Sauce
2 tsp. Cornstarch
1 Tbsp. Water
1 Tbsp. Light oil
4 large eggs - whisked
2 Tbsp. Light oil - safflower, light olive oil or canola
3 Scallions- small dice
5 1/2 C. Cold white rice
1/4 C. Canned Bamboo shoots - medium dice
1 1/2 C. Frozen Peas & Carrots - thawed
2 Tbsp. Soy Sauce
1 Tbsp. Toasted Sesame oil

5. Add bamboo shoots, peas, carrots, soy sauce & sesame oil - stir to combine & heat through - 3 minutes.
6. Bring in eggs & shrimp. Stir-fry it all together until it's hot. Taste for seasoning & add more soy sauce if needed.

NOTE: Leftover rice is easiest. You can also make it & cool it off in the fridge or freezer on the same day.

The perfect fun meal when you're short on time. Gochujang takes everyday fried rice to special day fried rice!