

Chinese Yang Chow Fried Rice

<p>Equipment:</p> <p>Chopping board Knife Large bowl Measuring cups and spoons Wooden spoon Wok or large frypan</p>	<p>Ingredients:</p> <p>6 cups cooked white rice, refrigerated overnight 1 cup barbecued pork, chopped 1 and a 1/2 tablespoons soy sauce 8 to 10 pieces shrimps, shelled and deveined 3/4 cup green peas 1/4 cup green onion, chopped 2 raw eggs, beaten 1 teaspoon sugar 1 teaspoon ginger, minced 1 teaspoon garlic, minced 3 tablespoons cooking oil</p>
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What to do:

1. Heat cooking oil and sauté ginger and garlic.
2. Add shrimps and cook for a minute. Remove the shrimps and set aside.
3. Pour-in the beaten egg mixture and cook.
4. When the egg is cooked, divide into small pieces. Add the rice and mix well.
5. Put-in the soy sauce and sugar. Mix with the other ingredients.
6. Add barbecued pork. Cook for 3 minutes.
7. Add green peas and shrimp. Cook for another 3 minutes.
8. Put-in the green onions. Cook for 2 minutes while mixing with the other ingredients.
9. Turn the heat off and then transfer to a serving plate.
10. Serve. Share and enjoy!