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This post may contain affiliate links. Easy Better-Than-Takeout Shrimp Fried Rice — One-skillet, ready in 20 minutes, and you'll never get takeout again!! Homemade tastes WAY BETTER!! Tons more flavor, not greasy, and loaded with tender shrimp!! Best Ever Shrimp Fried Rice Recipe One of the most popular posts on my site for the past few years has been my Easy Better-Than-Takeout Chicken Fried Rice recipe. There's even a video in that post to show you exactly how to make it and you're basically recreating that recipe but with shrimp. This is an easy, one-skillet recipe that's ready in 20 minutes and tastes better than takeout. It's healthier, not greasy, and you're going to love it. There's garlic, ginger, green onions, sesame oil, and soy sauce for layers of flavor while peas, carrots, corn, and bits of egg add texture. It's a perfect weeknight meal when you're in a rush want a break from the usual chicken dinner. Shrimp Fried Rice Ingredients For this easy homemade shrimp fried rice recipe, you'll need: Sesame oil Vegetable oil Fresh shrimp Frozen peas and carrots Frozen corn Garlic Ground ginger Eggs Cooked rice Green onions Low-sodium soy sauce Salt and pepper How to Make Shrimp Fried Rice Making fried rice with shrimp is quick and easy. Here are the basic steps: To a large non-stick skillet, add the oils, shrimp, and cook over medium-high heat for about 3 minutes, flipping halfway through. Remove the shrimp with a slotted spoon and place on a plate; set aside. Add the peas, carrots, corn, and cook for about 2 minutes, or until vegetables begin to soften, stir intermittently. Add the garlic, ginger, and cook until fragrant. Push the vegetables to one side of the skillet, add the eggs to the other side, and cook to scramble. Add the shrimp, rice, and green onions to the pan. Evenly drizzle with soy sauce and stir to combine. Cook just until the shrimp are reheated. Tips for the Best Shrimp Fried Rice To save time if you don't have leftover rice on hand or don't want to cook a batch, use two pouches of ready-to-serve rice. Works like a charm! I don't even bother thawing the frozen peas, carrots, and corn that's mixed into the rice. Feel free to add edamame, bean sprouts, mushrooms or whatever floats your fried rice boat. I use fresh shrimp from the butcher because I think it has the best flavor, but if you're in an ultimate hurry you can use frozen shrimp that's already been cooked and all you have to do is thaw it. Did you make this recipe? Leave a review » 2 tablespoons sesame oil 2 tablespoons canola or vegetable oil 1 pound medium-large fresh shrimp, cleaned (approximately 15-20 count shrimp) 1 cup frozen peas and diced carrots blend (I don't thaw and use straight from the freezer) 1/2 cup corn (I use frozen straight from the freezer) 2 to 3 garlic cloves, finely minced or pressed 1/2 teaspoon ground ginger 3 large eggs, lightly beaten 4 cups cooked rice (I use white, long-grain or brown may be substituted. To save time use two 8.8-ounce pouches cooked and ready-to-serve rice) 2 to 3 green onions, trimmed and sliced into thin rounds 3 to 4 tablespoons low-sodium soy sauce 1/2 teaspoon salt, or to taste 1/2 teaspoon freshly ground black pepper, or to taste To a large non-stick skillet or wok, add the oils, shrimp, and cook over medium-high heat for about 3 minutes, flipping halfway through. Cooking time will vary based on size of shrimp, don't overcook. Remove shrimp with a slotted spoon (allow oils and cooking juices to remain in skillet) and place shrimp on a plate; set aside. Add the peas, carrots, corn, and cook for about 2 minutes, or until vegetables begin to soften, stir intermittently. Add the garlic, ginger, and cook for 1 minute, stir intermittently. Push vegetables to one side of the skillet, add the eggs to the other side, and cook to scramble, stirring as necessary. Add the shrimp, rice, green onions, evenly drizzle with soy sauce, evenly season with salt and pepper, and stir to combine. Cook for about 2 minutes, or until shrimp is reheated through. Recipe is best warm and fresh but will keep airtight in the fridge for up to 5 days or in the freezer for up to 4 months. Reheat gently as desired. Adapted from Easy Better-Than-Takeout Chicken Fried Rice Recipe from Averie Cooks. All images and content are copyright protected. Please do not use my images without prior permission. If you want to republish this recipe, please re-write the recipe in your own words, or simply link back to this post for the recipe. Thank you. Easy Better-Than-Takeout Chicken Fried Rice — One-skillet, ready in 20 minutes, and you'll never want takeout again after tasting how good homemade is! Way more flavor, not greasy, and loads of juicy chicken! 15-Minute Sheet Pan Fried Rice (with Chicken) — Easy HEALTHIER "fried rice" that's actually baked and not fried!! Full of authentic flavor and ready faster than you can call for takeout!! Perfect for busy weeknights and a family FAVORITE!! Skinny Chicken Fried Cauliflower Rice - Even people who don't like cauliflower will be amazed at how authentic and DELICIOUS this SKINNY version of chicken fried rice tastes!! Easy, ready in 15 minutes, and so much HEALTHIER than calling for takeout!! Hawaiian Pineapple Shrimp Fried Rice — A Hawaiian-inspired shrimp fried rice recipe that's EASY, ready in minutes, and has so much authentic flavor!! A family favorite that's better than takeout!! We are a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to amazon.com. Crusting Cream Cheeser Buttercream Recipe (Great for Decorating) - crusting buttercream with amazing cream cheese flavor & stiff enough for cake decorating! A million times over the years, I've been asked for a good Crusting Cream Cheese Buttercream Frosting Recipe that would work well for decorating. Well - this is it! If you're a cake decorator, this is the cream cheese buttercream frosting recipe that you've been looking for! I've been using this recipe since the very beginning of my cake decorating business way back in 2010 and it's never failed me. This frosting holds up for piping. The frosting will crust. And it's delicious! I pair this frosting with every flavor of cake you can imagine - vanilla cake, wedding cake, red velvet cake, chocolate cake... all of them. And it's perfection! It's not as soft as many cream cheese frosting recipes - it can't be if you're going to pipe it. It also might be a little sweeter than you prefer - but it's still not too sweet in my opinion and the cream cheese is still the star! Mostly though, it's just delicious and great for decorating! That's what's important, right? © Cream Cheese Buttercream Frosting Recipe You can see from the piped roses on the 50th birthday cake above how well the frosting holds up for piping! Now let me tell you a bit more about the cake. This sheet cake was huge! I baked 2 layers of 10x14 sheet cake - stacked and filled with the cream cheese buttercream frosting. That's 70 servings of cake!! And it was made for a 50th birthday party! The cake itself was white almond sour cream cake (aka wedding cake) - which perfectly pairs with this frosting. I used an Ateco #826 tip to pipe the roses. Since the order was taken somewhat short notice, the banner on top was printed on regular paper. Then I used bamboo skewers to stand it up on the cake. Normally I'd have preferred to do something in gum paste or fondant, but time didn't allow. Anywho... back to the frosting. The printable recipe for the Cream Cheese Buttercream Frosting is below! And if you have any questions, leave me a comment! Happy Caking! Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon heart solid icon This cream cheese frosting is perfect for decorating. It holds its shape well and forms a nice crust! First, cream the butter and Crisco in a mixing bowl. Mix on low speed for a couple of minutes until smooth and creamy. Add in the vanilla and cream cheese and mix again until very smooth. Gradually add the powdered sugar until it's all combined. It will be very stiff! Then begin adding milk until you reach the desired consistency for decorating (2-3 tablespoons works well for me)! *I am generally satisfied using generic ingredients, but I've found that Crisco shortening has a much better texture and seems to make smoother, yummiier icing than when I make it with generic...just my opinion, if anyone is interested =) This recipe yields about 4 ½ cups of frosting (~4 lbs when weighed). Yes, it's sweet. Yes, it's a lot of powdered sugar. But I've made this recipe more times than I can count, so I know it does work! Prep Time: 10 minsCategory: Dessert Recipe Card powered by Take full advantage of our site features by enabling JavaScript.

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