

Authentic Yangzhou Fried Rice (Chao Fan)

Recipe by Kevin Lee / Recipe rating: 4.6 from 12 votes

Course: **Main Course** / Cuisine: **Chinese** / Difficulty: **Easy**

Servings

4 servings

Prep time

5 minutes

Cooking time

10 minutes

Ingredients

5 cups cooked white rice (about 2 cups uncooked; preferably made the day before and refrigerated)

3 tablespoons cooking oil

2 carrots (diced)

1/3 cup peas (frozen or fresh)

10 shrimp (deveined, deshelled, no tail; cut into small pieces)

3 eggs

1/2 cup char siu pork (or Chinese sausage; cut into small pieces)

2 scallions (chopped)

1.5 tablespoons soy sauce

Pepper (to taste)

Salt (to taste)

Equipment

Wok or large pan

Directions

- 1 Make sure all of your ingredients are prepared ahead of time. Beat the eggs together in a bowl and add salt to taste. Using your hands or a spoon, break up the refrigerated rice so that most of the individual grains are separated
- 2 Heat up a wok or large pan over medium-high heat and add 1 tablespoon of oil. Swirl around the pan and heat until just smoking. Add the carrots and peas and cook for 1-2 minutes
- 3 Add the shrimp to the wok. Season with a generous amount of salt. Cook for 30 seconds while stirring constantly to ensure the shrimp all get evenly cooked. Remove from heat and pour the peas, carrots, and shrimp into a bowl

- 4** Return the wok to the heat and add 1 tablespoon of oil. Swirl around to coat the bottom of the wok and heat again until just smoking. Add the rice and cook for 1-2 minutes. Be sure to be stirring and tossing the rice continuously
- 5** Make a hole in the middle of the rice and add the remaining 1 tablespoon of oil. Pour the eggs into the hole and cook for 30 seconds while stirring. Mix the egg and rice together and cook while stirring and tossing for another minute until the egg is mostly cooked
- 6** Add the char siu and cook for 1 minute. Add the peas, carrots, and shrimp back to the wok along with the soy sauce and pepper and cook for 2 minutes, stirring and tossing continuously
- 7** Turn off the heat and add the chopped scallions. Mix well and serve warm!