

# Shrimp Fried Rice

Delight in the savory simplicity of this shrimp fried rice, featuring succulent shrimp, aromatic vegetables, and fluffy rice, perfectly seasoned for a satisfying one-pan meal.

## INGREDIENTS

**1 6.2 oz package** RICE-A-RONI® Stir Fried Rice

**2 tbsp** vegetable oil

**1/4 cup** sliced green onions

**1 clove** garlic, minced

**1/4 tsp** ground ginger

**1 12 oz package** frozen cleaned uncooked shrimp, thawed

**1 8 oz can** sliced water chestnuts, drained

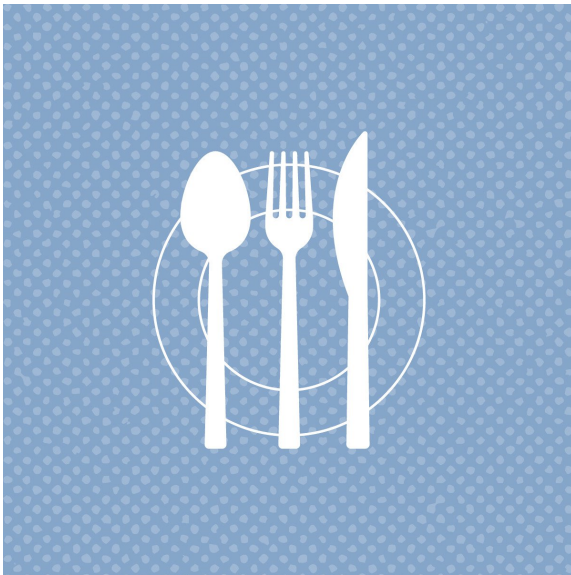
**1 6 oz package** frozen pea pods, thawed

## HOW TO MAKE

### DIRECTIONS

Prepare Rice-A-Roni® Mix as package directs, simmering 15 minutes. Remove from skillet; set aside, keep warm.

In same skillet, heat oil over high heat. Add green onions, garlic and ginger; cook 1 minute. Add shrimp; continue to cook 2 minutes. Add water chestnuts and prepared Rice-A-Roni; continue to cook 2 minutes. Add pea pods; continue to cook 1 to 2 minutes or until crisp-tender.



PREP  
TIME

5 min



COOK  
TIME

25 min



SERVES

4-6

## PRODUCT

