

# Shrimp Fried Rice

This recipe is a great way to use leftovers! When I make rice for dinner, I often make extra in anticipation of preparing this family favorite the next night. Fried rice turns out best with cold cooked rice, so do plan ahead. Tempeh, chicken, or pork can easily be used in place of the shrimp.

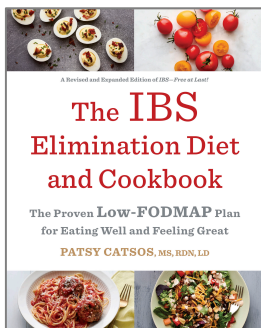
## Ingredients:

1 tablespoon brown sugar	2 tablespoons garlic-infused olive oil
¼ cup low-sodium soy sauce	1 cup chopped carrots
2 tablespoons rice vinegar	1 tablespoon minced fresh ginger
2 tablespoons dark or spicy sesame oil	4 cups chopped bok choy
¼ teaspoon freshly ground black pepper	3 cups cooked white or brown rice
½ teaspoon hot sauce (optional)	2 cups cooked shrimp
2 large eggs	1 cup pineapple chunks
1 teaspoon water	½ cup unsalted peanuts
	1 bunch scallion greens, thinly sliced

## Procedure:

- In a small bowl, combine the brown sugar, soy sauce, vinegar, sesame oil, pepper, and hot sauce if using.
- In another small bowl, beat together the eggs and water.
- In an extra-large skillet or wok, heat ½ tablespoon of the olive oil over medium-high heat. Add the eggs and cook, stirring constantly, until yolks and whites are firm but not browned, about 2 minutes. Remove the eggs from the skillet and cut into strips.
- Heat the remaining 1 ½ tablespoons oil in the skillet until it spatters when a drop of water is dropped in the pan. Add the carrots, ginger, and bok choy and sauté over medium-high heat until tender. Transfer the rice to the skillet and cook, stirring occasionally, for 5 to 10 minutes, until the rice is heated through and lightly crisp in parts. Add the shrimp, pineapple, egg strips, and soy sauce mixture, stirring occasionally from the bottom until everything is heated through. Garnish with the peanuts and scallion greens and serve immediately.

Makes 6 serving



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