



### Ingredients :

- 3 cups of white rice
- 6 cups of water
- 10 raw shrimp pink
- 3 eggs
- 1 carrot
- 1 box of peas
- 1 box of corn
- 50 g of soy grows
- 6 sprigs chives
- 125 g of pork or ready lacquered Chinese sausages 4
- 2 tablespoon of light soy sauce
- 1 teaspoon of salt
- oil

### Preparation :

Wash 3 to 4 times the rice and cook in a rice-cooker, for 3 cups of rice put 6 cups of water.

Drain and rinse the corn and the little peas and the growth of soybeans. Chop the stems of chinese chives.

Peel and wash the carrots and cut the small dice.

Cut small dice of the pork lacquered, if you take the Chinese sausage cooked before around 15 minutes in boiling water, dry thoroughly and cut into small dice. Set aside.

Shell the shrimp and made ??a small cut on the back of the shrimp and remove the black vein.

Break eggs and beat them to make an omelet.

## Typical Chinese fried rice

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Heat wok over high heat, put oil then pour the egg and well spread for much faster cooking, then cut it into pieces and place in a plate and set aside.

Add a little oil in the wok and add the shrimp and saute until they change color, then add carrots, peas, corn, lacquered pork or Chinese sausages and finally growth of soybean. Let cook 2 to 3 minutes, stirring occasionally.

Add rice, pieces of omelette, the chives and soy sauce and stir so that all is well blended and season with salt.

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**Tips :** For the fried rice you can use cooked rice let from yesterday, and various ingredients such as chicken, beef or duck, mushrooms, onions.

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**Anecdotes :** The cantonese rice is called fried rice in China, it is a very popular dish in the Chinese world, as it is tasty and nutritious and can be economic or refined depending on the choice of ingredients.