

## Spicy Fried Shrimp Rice Recipe

### Ingredients:

3 each shallots and cloves garlic, peeled and chopped  
2 fresh hot red chilies, seeded and chopped  
1 tablespoon peeled and chopped fresh galangal  
1 teaspoon shrimp paste  
2 tablespoons each fish sauce and sweet soy sauce  
1½ tablespoons fresh lime juice  
1 teaspoon chili ketchup  
3 cups cooked long-grain white rice, cold  
1 cup diced carrots  
4 tablespoons canola or peanut oil  
2 cups diced napa cabbage  
250 g shrimp, peeled and de-veined, then cut into ¼ inch dice  
3 eggs, beaten  
¼ cup fresh or frozen English peas  
3 shallots, peeled, thinly sliced and fried crisp

### Method:

In a mortar, combine the shallots, garlic, chilies, galangal, and shrimp paste and grind together with a pestle, gradually adding 3 tablespoons water as you work to form a paste. Alternatively, combine the ingredients in a mini food processor and process to a paste. Set the chili paste aside. In a small bowl, stir together the fish sauce, sweet soy sauce, lime juice and chili ketchup. Set the sauce mixture aside. Place the cooked rice in a wide bowl and gently press out any lumps to separate the grains. Bring a small saucepan three-fourths full of water to a boil. Add the carrots and cook for 5 minutes. Drain and rinse under running cold water. In a large wok or sauté pan over high heat, heat 3 tablespoons of the canola oil until almost smoking. Add the chili paste and fry until fragrant, about 1 minute. Stir in the cabbage and carrots and stir-fry until the cabbage begins to wilt, about 5 minutes. Add the shrimp and continue to stir-fry until they just turn opaque, about 3 minutes. Transfer to a bowl. Return the pan to high heat and add the remaining 1 tablespoon oil. When it is hot, add the eggs and scramble until just set, about 2 minutes. Add the rice and peas and return the cabbage mixture to the pan. Stir-fry until the rice is heated through, 5-7 minutes. Pour in the sauce mixture and continue to saute until the rice is well seasoned, about 3 minutes longer. Transfer the rice mixture to a warmed bowl, garnish with the fried shallots, and serve.

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