

Golden Fried Rice

Makes 4 servings

2 tablespoons	vegetable oil
1/4 cup	diced yellow onion
2 teaspoons	minced ginger
2	egg yolks, lightly beaten
1 piece	Chinese sausage, thinly sliced
4 ounces	medium-size raw shrimp, peeled, deveined and halved
2 cups	cold cooked rice
1-1/2 teaspoons	turmeric powder
2 tablespoons	golden raisins
1 tablespoon	goji berries, soaked to soften
	Sea salt to taste

1. Place a stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add onion and ginger; cook, stirring, until fragrant, about 15 seconds.
2. Add egg yolks, Chinese sausage and shrimp; cook without stirring for 30 seconds to allow eggs to set slightly. Then continue to cook, stirring to break up eggs. Cook until shrimp turn pink, about 2 minutes.
3. Add rice, turmeric, raisins and goji berries. Separate rice with the back of a spoon. Stir to combine all ingredients and cook until rice is heated through. Salt to taste.

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