

Creole Shrimp Fried Rice

Burt Kemp

1 lb jumbo shrimp, peeled, deveined
1 cup white onion, diced
1 cup frozen peas
1 cup frozen carrots
1 cup frozen corn
6 eggs, beaten
6 cups cooked rice
1 cup cornstarch
1 cup flour
cooking oil
Burt's Creole Seasoning



Burt Kemp - Chef

For the Sauce:

4 tablespoons soy sauce
1 tablespoon oyster sauce
1 tablespoon ginger, fresh, grated
1/2 tablespoon of sesame oil
2 cloves minced garlic

Split shrimp down the middle slightly to butterfly and season with 2 tsp of Burt's Creole Seasoning, set aside.

Beat eggs in a separate bowl and season with 1 tsp Burt's Creole Seasoning, set aside.

In a large skillet over medium high heat add about 2 tablespoons of oil, add corn, peas, carrots, and diced onion. Season with 1 tsp Burt's Creole Seasoning and cook for about 5 minutes, remove from pan and set aside.

Wipe pan clean, add 1 tbs of oil over medium heat, add eggs allow to set for 1 minute, then scramble eggs using the back of a fork in a circular motion, cook eggs for about 2 minutes more. Remove eggs from the pan and set aside.

Wipe pan clean. Mix flour and cornstarch together. Add shrimp to mixture, coat well.

Heat about 2 tablespoons of oil over medium heat, add shrimp in batches, cook for about 2 minutes on each side. Remove from pan and set aside.

Lastly, wipe pan clean, add around 2 more tablespoons of oil to pan over medium high, add rice to pan and Burt's Creole Seasoning, mix well.

Add sauce to rice and mix well, using a spatula makes mixing easier.

Fold in veggies and eggs, mix well.

Lastly, add shrimp and green onions.

Makes:

Serves:

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