



In partnership with
HOTPOT QUEEN

SCAN TO SHOP



Spicy Shrimp Fried Rice

This recipe is a delicious and easy-to-make meal that combines savory shrimp, fluffy rice, and tender vegetables with a fiery kick. Perfect for those who love bold and spicy flavors, this dish is sure to satisfy your cravings for something hot and hearty!

Made in partnership with Hotpot Queen, a newly launched brand making Chongqing style sauces & noodles. Founder Jia Liao's family has been serving spicy food in Chongqing for four decades. Now, Jia is sharing the bold flavors and colorful culture of her hometown with the world.

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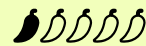
MINUTES

2

SERVINGS

15

INGREDIENTS



SPICE LEVEL

INGREDIENTS

- 1 tbsp Hotpot Queen Wild Mushroom Chunky Chili Sauce
- 2 c cooked white rice
- 2 tbsp vegetable oil
- 3 eggs, beaten
- ½ lb large shrimp, peeled and deveined
- 1 small onion, diced
- ¼ c mushrooms, sliced
- ¼ c carrots, diced
- ¼ c peas
- 2 cloves garlic, minced
- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- Salt, to taste
- Pepper, to taste
- Scallions, chopped for garnish

DIRECTIONS

1. Prep all ingredients and have them within easy access before starting.
2. Heat a large wok or frying pan over high heat. Add 1 tablespoon of oil and swirl to coat the pan. Add beaten eggs and scramble until set. Set aside on a plate.
3. Add 1 more tablespoon of oil to the same pan, then add shrimp and stir-fry for 2–3 minutes until the shrimp are cooked through.
4. Add in onions, mushrooms, carrots, peas, and minced garlic. Stir-fry for 2–3 minutes until the vegetables are softened.
5. Add the cooked white rice and fried eggs to the pan and stir to combine with the vegetables. Add in soy sauce, oyster sauce, salt, and pepper. Continue to stir-fry for 2–3 minutes.
6. Stir in Hotpot Queen Wild Mushroom Chunky Chili Sauce and cook for an additional minute until heated through. Serve and garnish with scallions. Enjoy!



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