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Shrimp Fried Rice

- 1 ½ Cups water
- 1 Cup instant brown rice
- 2 Tablespoons hoisin sauce (see Tips)
- 4 Teaspoons reduced-sodium soy sauce
- 2 Teaspoons toasted sesame oil
- 4 Teaspoons canola oil, divided
- 2 Large eggs, lightly beaten
- 8 Ounces peeled and deveined raw small shrimp (51-60 per pound; see Tips)
- 2 Tablespoons minced fresh ginger
- 4 Cups stringless snap peas (12 ounces)
- 1 Medium red bell pepper, cut into 1/2-inch pieces
- 2 Medium carrots, halved lengthwise and thinly sliced
- 4 Scallions, chopped

Combine water and rice in a small saucepan. Bring to a boil over high heat. Cover, reduce heat to medium-low and simmer until the water is absorbed, 10 to 12 minutes. Spread the rice out on a large baking sheet to cool.

Combine hoisin sauce, soy sauce and sesame oil in a small bowl; set aside.

Heat 1 teaspoon canola oil in a large nonstick skillet over medium-high heat. Add eggs and cook, stirring to help break into smaller pieces, until just set, about 45 seconds. Transfer the egg to a bowl.

Add another 1 teaspoon canola oil to the skillet and return to medium-high heat. Add shrimp and cook, stirring occasionally, until pink, 1 1/2 to 2 minutes. Transfer the shrimp to the bowl.

Heat the remaining 2 teaspoons oil in the skillet over medium-high heat. Add ginger and cook, stirring, until fragrant, about 30 seconds. Stir in snap peas, bell pepper, carrots and scallions; cook, stirring occasionally, until tender-crisp, 3 to 4 minutes. Stir in the rice and the reserved egg and shrimp; cook, stirring, until heated through, about 1 minute. Remove from the heat and gently stir in the sauce mixture.

Makes 4 servings

