

FRIED RICE WITH SHRIMP AND CHICKEN

GRAN RESERVA PINOT NOIR

 4 servings  40 min  difficulty: medium

INGREDIENTS

- 400 g of chicken breast cut in strips (14 oz)
- 3 cups cooked long grain rice (600 g / 21 oz)
- ½ kg raw and peeled shrimp (17 oz)
- 1 grated carrot
- ½ zucchini
- ½ cup corn (100 g / 3.5 oz)
- ½ cup scallion (100 g / 3.5 oz)
- 1 tbsp ginger paste
- 1 tbsp red chili paste
- 2 tbsp marigold oil
- grated zest and juice of 1 lemon
- salt and pepper to taste

PREPARATION

1. Ideally in a wok, sauté the shrimp with a small amount of oil for 2 minutes, season with salt and pepper and remove. In the same wok, sauté the chicken for 5 minutes and season with salt and pepper, remove.
2. Add a small amount of oil to the wok, and then grated carrot, zucchini cut into strips, finely chopped scallion, and sauté for 5 minutes.
3. Add corn and chili and ginger pastes, wait a minute and add cooked rice. Continue sautéing until all ingredients are mixed.
4. Finally add cooked chicken and shrimp; place in deep dish and add a little lemon zest and its juice.

