zero waste ginger shrimp fried rice

cook time:	prep time:	featured product:
30	**10**	**baby spinach**

name a more zero-waste friendly of recipe than a good home-cooked fried rice, because we cannot.

this organicgirl take on a yummy throw-everything-in-the-pan tradition combines a little old with a little new. leftover rice is cooked with common ingredients like scallions, peas and peeled shrimp. but we've also added in a few new things to try, like spinach and broccoli stems to make this a perfectly delicious, green meal.

ingredients

Serving size 4

3 tablespoons vegetable oil, seperated
5.75oz/12 medium peeled-deveined shrimp- tail on
2 cups broccoli florets and stems, sliced
8 scallions, sliced and keeping whites and greens separated
2 cloves garlic
1 tablespoon minced ginger
3 cups leftover cooked rice
5 cups/ 1/2 container **organic girl baby spinach**
1 cup frozen peas
3 tablespoons reduced sodium soy sauce
2 tablespoons unseasoned rice vinegar
1 teaspoon sesame oil

directions

1. Heat 1 tablespoon of oil in a large cast iron or non-stick skillet over medium-high heat. Add shrimp and cook, flipping halfway, until opaque in center about 3 minutes total. Transfer to medium bowl.

2. Returning pan to heat, add 1 tablespoon oil. Add broccoli florets and stems, tossing them once to coat in oil. Allow to cook undisturbed until charred on one side, 4 minutes. Toss, and continue cooking until crisp-tender, an additional 2 minutes. Transfer to bowl with shrimp.

3. Return pan to heat, and add remaining 1 tablespoon oil. Saute scallion whites, garlic, and ginger until fragrant, 30 seconds. Add rice to coat. Allow to cook undisturbed for 2 minutes before stirring. This allows rice to crisp up. Continue cooking 2 minutes, until rice is crispy and heated throughout.

4. Stir in organic girl baby spinach, broccoli, shrimp, soy sauce, rice vinegar, and sesame oil. Stir to combine, cooking until baby spinach is sauteed. Add the green onion greens and peas and stir until peas are thawed and green onion slightly wilted. Season with salt and pepper.