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Ingredients:

- **White rice** (preferably cold or leftover rice)
- **Aromatics** (garlic, shallots/red onions, and chilies)
- **Protein** (eggs, shrimp, or chicken)
- **Vegetables** (scallions or leeks)
- **Sauce and Seasoning** (sweet soy sauce, oyster sauce, salt, and pepper)
- **Cooking oil**

Steps:





1. ***First****, prepare all the ingredients. Chop the garlic, onions, chilies, and leeks into small pieces.*

2. .....





3. .....

4. .....





5. .....

6. .....

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After that, put the rice into the pan. Break up any clumps of rice using a spatula to ensure even cooking.	**Next**, heat a frying pan with a little bit of cooking oil on the stove over medium heat.
Subsequently, pour some sweet soy sauce, salt, and pepper. Stir slowly and thoroughly until the rice is evenly coated with the sauce and seasonings.	**Then**, put the seasonings (garlic, onion, and chili) into the pan. Stir-fry until they smell fragrant, then add the shrimp and crack the egg into the pan. Scramble them until cooked.
Finally, once everything is well-mixed and hot, move the rice to a plate. Your fried rice is **ready to serve**.	













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