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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. ....

<p><b>After that</b>, put the rice into the pan. Break up any clumps of rice using a spatula to ensure even cooking.</p>	<p><b>Next</b>, heat a frying pan with a little bit of cooking oil on the stove over medium heat.</p>
<p><b>Subsequently</b>, pour some sweet soy sauce, salt, and pepper. Stir slowly and thoroughly until the rice is evenly coated with the sauce and seasonings.</p>	<p><b>Then</b>, 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.</p>
<p><b>Finally</b>, once everything is well-mixed and hot, move the rice to a plate. Your fried rice is <b>ready to serve</b>.</p>	

