

# Quick & Easy

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## THE COSTCO WAY

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### **Bibigo Shrimp Fried Rice**

Makes 1 serving

#### **Ingredients:**

8 oz bag Bibigo Shrimp Fried Rice

1 tsp vegetable oil or butter

1 egg

1 pinch salt

1 pinch pepper

#### **Instructions:**

Preheat a nonstick skillet over medium-high. Add fried rice to the skillet. Spread the contents evenly. Cook for 6 minutes, or until golden brown, stirring every 30 to 60 seconds. Carefully place the rice in a serving bowl. Add oil or butter into the same skillet. Heat over medium-high. Crack egg into the skillet. Cook for 3 minutes, or until white is set. Season with salt and pepper. Flip egg. Cook to your preference – 30 seconds for over easy, 1 minute for over medium and 2 to 3 minutes for over hard. Top the fried rice with the egg. Drizzle with GOTCHU Korean Hot Sauce packet included in the bag.

**Tip:** Place the fried rice in a rice bowl. Flip the bowl onto a plate. Top with the fried egg.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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