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## Sweet Kale Vegetable Salad Fried Rice

Makes 4 to 6 servings

### Ingredients:

- 1 package (28 oz) Eat Smart® Sweet Kale Vegetable Salad Kit
- 5 Tbsp vegetable oil, divided
- 2 garlic cloves, minced
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 1 lb large shrimp, peeled and deveined
- 3 cups white rice, cooked
- 2 Tbsp rice wine vinegar
- 1½ cups fresh pineapple, cut into chunks

### Instructions:

Remove the dressing and toppings from the salad kit. Set aside. Heat 2 Tbsp oil in a large skillet. Add garlic, kale salad vegetable mix, and salt and pepper to skillet. Over medium-high saute kale mixture about 3 to 5 minutes, or until tender. Remove kale mixture from skillet and set aside. Add 1 Tbsp oil to skillet. Add shrimp. Cook until pink and opaque. Set aside. Add remaining 2 Tbsp oil to skillet. Add rice. Reheat over medium for 13 to 15 minutes, stirring occasionally.

Sprinkle rice vinegar over rice. Place shrimp and kale mixture back into the skillet. Stir until all ingredients are heated. Place fried rice on a platter. Sprinkle with salad toppings. Top with pineapple. Drizzle with dressing.

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