



Best-Customer Bonus

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Exclusively for you!

## EASY-BREEZY SHEET PAN BRUNCH

So Fresh, So Tasty and So Fancy, Too!

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How to Hard-Boil an Egg with Zero Cracks

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Three Air Fryer Recipes You Have to Try

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Personalized Coupons Inside

DINNER TONIGHT

# FASTER THAN TAKEOUT

Customize this easy, takeout-inspired meal with different frozen veggies — or add chicken!



Serve with steamed edamame for a snackable side.



## Speedy Shrimp Fried Rice

This meal comes together in 20 minutes thanks to shortcut ingredients.

**PREP: 5 MIN | COOK: 15 MIN | TOTAL: 20 MIN | SERVES: 4**

- 2 tsp. sesame oil, divided
- 1 pkg. (10 oz.) medium peeled, deveined raw shrimp
- 2 eggs, beaten
- 2 green onions, chopped, white and green parts separated
- 2 cloves garlic, minced
- 1 pkg. (12 oz.) frozen peas and carrots, thawed
- 2 pouches (8.8 oz. each) microwavable 90-second jasmine rice
- 1/3 cup soy sauce
- 1 Tbsp. rice vinegar (optional)

**1.** Heat 1 teaspoon sesame oil in nonstick skillet over medium-high heat. Sauté shrimp until pink and no longer translucent (safe internal temp. 145°F), about 2 minutes per side. Remove from skillet and set aside.

**2.** Coat skillet with nonstick cooking spray. Cook eggs until scrambled (safe internal temp. 160°F), about 2 minutes. Remove from skillet and set aside.

**3.** Heat remaining 1 teaspoon sesame oil in skillet over medium-high heat. Add white parts of green onions and garlic. Cook until onions are soft and garlic is fragrant, about 2 minutes. Stir in peas and carrots; cook 3 minutes.

**4.** Add rice, soy sauce and vinegar, if using; stir to break up rice; cook 3 minutes. Place eggs and shrimp back in skillet; stir to combine.

**5.** Serve, garnished with green parts of green onions. Refrigerate any leftovers.



**PER SERVING:** 350 Cal; 8 g Tot Fat; 1 g Sat Fat; 0 g Trans Fat; 200 mg Cholesterol; 1470 mg Sodium; 46 g Carb; 5 g Fiber; 3 g Sugar; 27 g Protein