



## Arroz Chaufa

Shrimp, Chorizo, and Mango Fried Rice

Serves 4



Jason Varney

Sushi rice isn't Chinese, but works well here because it's soft and sticky, binding together especially well with the other ingredients and crisping up nicely. Mango brings some natural sweetness and tartness that balances out the overall richness of the dish. Be sure to make the sushi rice ahead of time and give it time to chill.

—Chef Jose Garces

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### INGREDIENTS

#### ARROZ CHAUFA

- ¼ cup vegetable oil
- 1 cup peeled finely diced Spanish chorizo (about 4 oz)
- 3 Tbsp minced peeled fresh ginger
- 3 Tbsp minced garlic (8 to 10 cloves)
- 8 fresh large shrimp, peeled and deveined, tails removed
- ½ lb Chinese long beans, haricots verts, or green beans, cut crosswise into 1/2-inch pieces (1 cup)
- 1 cup shelled cooked edamame
- 3 ½ cups cooked sushi rice, cold
- 1 ½ cups Soy Glaze
- ½ cup finely diced mango
- 3 or 4 scallions (white and green parts), thinly sliced on the diagonal
- 4 large eggs, scrambled
- 2 Tbsp chopped fresh cilantro
- Kosher salt and freshly ground black pepper

### PREPARATION

**TO MAKE THE CHAUFA,** Heat the oil in a wok or a large cast-iron skillet over high heat. Add the chorizo and stir-fry until just rendered and crispy, about 2 minutes.

Add the ginger, garlic, shrimp, long beans, and edamame and stir-fry until the vegetables are slightly charred at the edges, about 1 minute.

Add the rice and continue stir-frying until the rice is warmed through and slightly crispy, about 2 minutes.

Add the soy glaze and toss to lightly coat the rice. Transfer the rice mixture to a bowl and stir in the mango, scallion, scrambled eggs, and cilantro. Season the chaufa with salt and pepper to taste and portion into four warm bowls.

#### SOY GLAZE

- 1 tsp vegetable oil
- 1 Tbsp thinly sliced peeled fresh ginger
- 3 Tbsp thinly sliced garlic
- 1 tsp crushed red pepper
- 2 Tbsp dry sherry
- ¼ cup xiao xing wine
- ½ cup light soy sauce
- ½ cup water
- 2 Tbsp honey
- 2 Tbsp light sesame oil

**TO MAKE THE SOY GLAZE,** heat the vegetable oil in a small saucepan over medium heat and cook the ginger and garlic until translucent, 1 to 2 minutes. Add the red pepper and cook to lightly toast, stirring often, 15 to 20 seconds. Add the dry sherry and xiao xing, bring to a simmer, and reduce by about half, about 5 minutes. Add the soy sauce and water and bring to a boil. Remove from the heat and set it aside to steep for 30 minutes.

Strain the glaze through a fine-mesh sieve into a small bowl. Whisk in the honey and sesame oil. Store the soy glaze in an airtight container in the refrigerator until needed, up to 3 weeks.