

Black Pepper Fried Rice Recipe

Ingredients: Serves 2

2 bowls cold, cooked rice (preferably cooked the day before)
2 tablespoons minced char-siew (Chinese barbecued pork)
100g shrimps (shelled and de-vein)
2 tablespoons mixed peas
2 eggs
½ onion (peeled and diced)
1 red chili (remove seeds and cut into pieces)
2 chili padi (minced)
1 teaspoon minced garlic
½ teaspoon minced ginger
1 tablespoon scallions (chopped)

Seasoning:

pinch of salt
1 tablespoon fish sauce (nampla)
1 tablespoon light soy sauce
some pepper
1 teaspoon black pepper
1 teaspoon sesame oil

Method:

Blanch mixed peas with hot water. Drain off excess water. Heat up some oil in wok. Sauté minced garlic and ginger. Add in eggs, fry omelet style. Cut into smaller pieces. Add in onions and char-siew, fry until fragrant. Add in red chilies and chili padi. Pour in rice and fry over high heat until the rice starts popping in the wok. Add in seasoning, mixed peas and scallions. Stir well and dish up.

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