

Pineapple Fried Rice Recipe

(Khao Pad Supparot - Thai Recipe)

Ingredients:

2 tablespoons oil
2 tablespoons dried shrimp, soaked for a while and drained
2 garlic cloves, peeled and finely chopped
450 g cooked fragrant rice
1 tablespoon fish sauce
1 tablespoon light soy sauce
1 teaspoon sugar
1 small pineapple, chopped into 1 cm cubes (reserve the shell)
3 shallots, peeled and coarsely chopped
1 large fresh red chili, finely sliced
1 scallion, coarsely chopped
1 sprig of coriander (cilantro), coarsely chopped, plus leaves, to garnish

Method:

In a wok or frying pan, heat 1 tablespoon of the oil, add the dried shrimp and fry until crispy. With a slotted spoon, remove the shrimp, drain and set aside. Add the remaining oil to the wok, heat, add the garlic and fry until golden brown. Add the cooked rice and stir thoroughly. Add the fish sauce, soy sauce and sugar. Stir and mix thoroughly. Make sure the rice is heated through, then add the pineapple, shallots, chili, scallions, coriander and the crispy shrimp. Mix thoroughly and heat through. Fill the pineapple shell with the mixture, garnish with the coriander leaves and serve.

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