

Stir-Fried Pineapple Ginger Recipe

Ingredients:

1 pineapple
1 tablespoon vegetable oil
2 garlic cloves, finely chopped
2 shallots, peeled and finely chopped
2-inch piece fresh root ginger, peeled and finely shredded
2 tablespoons light soy sauce
Juice of ½ calamansi (lime)
1 large fresh red chili, seeded and finely shredded

Method:

Trim and peel the pineapple. Cut out the core and dice the flesh. Heat the oil in a wok or frying pan. Stir-fry the garlic and shallots over a medium heat for 2-3 minutes, until golden. Do not let the garlic burn or the dish will taste bitter. Add the pineapple. Stir-fry for about 2 minutes, or until the pineapple cubes start to turn golden on the edges. Add the ginger, soy sauce, calamansi juice and chopped chili. Toss together until well mixed. Cook over a low heat for a further 2 minutes, then serve.

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