

Thai Fried Rice Recipe

(Thai Recipes)

Ingredients: Serves 4

4 tablespoons vegetable oil
1 red or brown onion, halved lengthways, thinly sliced across
6-8 cloves garlic, crushed and finely minced
½ lb (250 g) lean pork or chicken, julienne
10-13 oz (300-400 g) raw prawns (shrimps), peeled, de-veined, halved lengthways if large
2 eggs, lightly beaten
3 tablespoons fish sauce
6 cups (800 g) cold cooked rice (made from 3 cups uncooked Thai rice)
1 tablespoon calamansi juice
3½ oz (100 g) cooked crabmeat, flaked, optional
3 tablespoons coarsely chopped coriander
1 scallion, julienne
freshly ground black pepper to taste
1 large ripe tomato, halved, then sliced across
12 slices cucumber
simple Thai fish sauce and chili dip (pls refer more Thailand Recipes)

Method:

Heat the oil in a wok and add the onion and garlic. Stir-fry over moderate heat until softened, 1 to 2 minutes, then add the pork or chicken. Stir-fry until it changes color, then add the prawns, and stir-fry over high heat until cooked, about 3 minutes. Slowly pour in the eggs around the upper edges of the wok, stirring as they set. Splash in the fish sauce, then add the rice and stir-fry for 2 to 3 minutes. Season with calamansi juice, then add the crabmeat (if using) and cook, stirring, until it is heated through. Sprinkle on the coriander, scallion, and black pepper, stir, then immediately transfer the rice to a large serving dish. Arrange the tomato and cucumber slices around the plate and serve hot with the Simple Thai Fish Sauce and Chili Dip for adding to taste.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]