

Thai Olive Rice Recipe

(Thai Rice Recipes)

Ingredients: Serves 8

5 cups of uncooked white long grain rice
5 cups water
500 g (1 lb) minced chicken or pork
4 cloves of garlic, chopped
1 bottle (250 g, 8 oz) of black olive paste
1-2 teaspoons fish sauce
Generous shake of white pepper

Garnishes:

1 cup of pine nuts or peanuts, roasted
5-6 fresh basil leaves
2 fresh red chilies, sliced
1 thin-skinned lemon, diced finely

Method:

Wash the rice and cook with the water in a rice cooker until dry and fluffy. While rice is cooking, prepare the garnishes. Take two tablespoons of oil from the bottle of olive paste and heat in a wok. Sauté chopped garlic until fragrant, then add the olive paste. Add the meat, fish sauce and lots of white pepper. Cook over high heat, tossing well. Dish out cooked rice onto a platter. Top with olive/meat mixture and garnish with nuts, chilies, lemon bits and basil leaves. Before serving, toss rice, dressing and garnishes well together.

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