

Recently we were in Boston with Josh so we stopped in to see Jen, Dave and Baby G. We decided to get take-out from a local Thai restaurant not far from Charlestown. It's one of those meals that you think about the next day. In fact, I'm still thinking about the Pineapple Fried Rice!

Ingredients:

- 1 ½ cup fresh pineapple chunks
- 4 cups cooked rice, preferably at least 1 day old
- 4 Tbsp oil for stir-frying
- 2 shallots, thinly sliced
- 4 cloves garlic, minced
- 1 red or green chili pepper (de-seeded if milder heat is desired)
- 1/2 cup frozen peas
- 1 egg, beaten
- 1/4 cup raisins
- 3 Tbsp. chicken **or** vegetable stock
- 3 Tbsp. [fish sauce](#) (**or** substitute 3+ 1/2 Tbsp. soy sauce)
- 2 tsp. curry powder
- 1 tsp. sugar
- 3 spring onions, finely sliced
- 1/3 cup fresh coriander (optional for garnish)
- 8-12 fresh shrimp/prawns



Start by preparing the rice. Add a little oil to the rice (up to 1 Tbsp.) and work through with your fingers. You want to separate the grains of rice, so that they don't stick together. Set aside.

Mix together the chicken or vegetable stock, fish sauce (or soy sauce), curry powder, and sugar. Stir well, set aside. This is your **Spice Sauce**.

Swirl 3 Tbsp. oil around a wok or large frying pan over medium-high heat. Add the shallots, garlic, and chili pepper, stir-frying for one minute, or until fragrant. Add shrimp cooking for a minute or two. **Cooking tip: If wok/pan becomes too dry, add a little stock or a touch of water instead of more oil.**

Push aside everything in wok to make room for the egg. Add the beaten egg to the wok/pan, and stir fry quickly to cook (like making scrambled eggs).

Now add your **Spice Sauce** to wok/pan.

Now add the rice to the wok/pan. Stir-fry until all the rice has mixed with the sauce and is a uniform color. Break up any lumps with your utensil or a fork. **Cooking Tip:** Don't be tempted to add any more liquids to the rice at this point, or it will end up mushy. You can push ingredients aside and add a little more oil to the bottom of the pan if rice is sticking.

Add the frozen peas, raisins, and pineapple to stir-fry; mix in.

Continue stir frying until everything is integrated (1-2 more minutes). **Cooking tip:** You should be able to hear some rice "popping" or crackling in the pan. Finally, do a taste test. If not salty enough, add 1 tsp to 1 Tbsp. more fish sauce (or salt). If too salty for your taste, add a squeeze of lime or lemon juice.

To serve, garnish with spring onion and coriander (optional). Serves 2 as a main meal or 4-5 as a side dish; Enjoy!