

Chili fried rice



SLIGHTLY THAI BUT DELICIOUS WITH ANY ASIAN DISH

Serves: 4

Serving size: ½ cup

INGREDIENTS

4 cups cooked jasmine rice
2 tsp vegetable oil
1 T diced red onion
1 T finely diced red bell pepper
1 T finely diced carrot
1 serrano chili, seeded and finely chopped
1 tsp red curry paste
2 eggs, beaten
2 tsp fish sauce
Squeeze of fresh lime juice

Garnish

2 T green onions
2 tsp fresh coriander (cilantro) leaves

DIRECTIONS

Heat the oil and fry the onion, carrot, red bell pepper and chili until the onion is soft. Add the curry paste and fry for 3 minutes.

Add the rice and stir and toss until the rice is colored with the paste and heated through.

Make a hole in the center and cook the eggs and let them set slightly. Mix them evenly through the rice.

Stir in the fish sauce.

Put in a platter and garnish.

