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by Joyce Milne

Thai Fried rice



Ingredients

350 grams pre-cooked jasmine rice (follow the instructions on the packet)
4 tablespoons good quality oil peanut or canola 2 eggs (beaten) 2 tablespoons soy sauce 2 tablespoons fish sauce 1/4 onion chopped 2 cloves of garlic (minced) 1 small tomato (quartered) 1 red chilli (chopped) 4 tablespoons coriander (chopped) Salt and white pepper 1 lime (quartered) 1/2 cucumber (sliced)

Preparation

- 1 To this rice dish you can add shrimp, chicken, fish etc, you would quickly stir fry these together with the garlic and onion, before you add the rice etc. Mix the eggs with half of the soy sauce Heat an oiled wok and add the egg mixture to the wok. Stir and cook the egg very quickly, and then remove this to a small plate while you prepare the rest. Add the garlic, onion, rice, and chilli to the wok. Add a little more oil and mix everything together. Add the tomatoes, soy sauce, and fish sauce to the wok. Continue to stir everything together. Stir in the fried egg mixture and the chopped coriander just before serving the dish. Garnish it with cucumber slices and a lime wedge.

Cooks Note
