



Pineapple Fried Rice (Khao Pad Sapalot)

A slightly spicy dinner with amazing colour and flavour. Never misses to please your family....

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

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PINEAPPLE FRIED RICE

Ingredients:

- 3 cups cooked rice
- 1 ½ tbsp oil
- ½ cup pineapple pieces
- ½ cup tomatoes, chopped
- ½ cup onions, sliced
- ¼ cup green onions, sliced
- ¼ chicken (or steamed vegetables)
- 1 egg
- 2 tbsp raisins
- ¼ tsp curry powder
- 1 ½ tbsp Thai Away Spicy Stir-fry sauce

Instructions:

1. Slice chicken and vegetables
2. Blanch chicken in boiling water for 20 sec and set aside
3. Heat pan with oil, scramble egg
4. Add all other ingredients except sauce and sauté 2-3 minutes
5. Add Thai Away Stir-fry sauce and mix well
6. Top with cilantro and steamed seafood (optional)