



Pineapple Fried Rice

INGREDIENTS

- 400g cooked jasmine rice, cooled down (best to have from the day before)
- 100g diced pineapple
- 20 ml soy sauce
- A pinch of sea salt
- 10g caster sugar
- 1 chinese sausage, sliced
- 4 tbsp cooking oil
- 6 prawns, peeled and deveined with tail on
- 2 eggs

Garnish

- Spring onion
- Lime wedge



Serves: 2



Prep Time: 15 min



Cooking Time: 10 min

METHOD

1. Fry Chinese sausage on low heat and set aside.
2. Heat up oil in a pan, add the eggs, and stir fry until almost cooked.
3. Add prawns and diced pineapples; continue to stir-fry until the prawns are almost cooked.
4. Add the rice in the pan, and mix through.
5. Once rice is heated, push to one side of the pan, so that you can see the bottom of the pan on the other side. On the side you can see the bottom of the pan add soy sauce, salt and sugar. Allow to sizzle and reduce slightly before incorporating the rice mixture.
6. Stir fry over high heat until the fried rice gets a bit charred and smoky.
7. Add in pre-fried Chinese sausage and give a quick toss.
8. Place on serving plates. Garnish with finely sliced green shallots and lime wedges. Enjoy.



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