

Thai Pineapple Fried Rice by Chef: Bishandutt Dabral

🕒	Total Prep Time:	25 mins
🕒	Prep Time:	15 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Wild Porcini Mushroom Soup

Basmati/ long grain Rice	400gms
Pineapple chop	40 gms
Tomato Chop	40 gms
Fresh Thai red chilli chop	2-3 chop
Basil Fresh	2-4 leaves
Madras Curry powder	1 tsp
Garlic Chop	1 tsp
Spring onion Chop	50 gms
Cooking Oil	10 ml
Salt	To taste

How to Prepare Thai Pineapple Fried Rice

- 1) Wash Rice with water twice and soak for 15 minutes. Drain the water and keep it aside. Boil water and cook rice. Don't cook it (well done) keep it little raw (al dente)
- 2) Take a Wok/ deep pan or Kadhai Heat the oil in a pan, add chop garlic sauté it and add chop Thai chilli sauté it for a minute and add pineapple chop, tomato chop, Basil leaves fresh, sauté for 30 sec. Add Madras curry powder then sauté for a minute add rice add salt to taste, toss rice for 2 minutes and add chopped spring onion at the top and toss the rice for 2 minutes. Garnish with 25 gms of spring onion Serve hot.

Garnish

Spring onion chop

Important Tips

- 1) Fresh chopped coriander can be added instead of Spring onion.
- 2) Fried Cashew nut can be added
- 3) Can be served with fried crackers