



# PINEAPPLE FRIED RICE WITH CHICKEN & PRAWNS

From All Recipes & Hot Thai Kitchen

## INGREDIENTS

3 slices bacon, diced  
3 shallots, sliced  
100g chicken breast, cut into small cubes  
4 tsp curry powder, divided  
1 Tbsp vegetable oil, or as needed  
3 eggs, beaten  
3 cups cooked jasmine or coconut rice (day old from the fridge is best)  
1 red Thai chilli, finely chopped  
1 Tbsp soy sauce  
2 tsp fish sauce  
½ tsp white sugar  
100g tiger prawns, peeled and deveined  
¼ cup chopped fresh pineapple  
3 green onions, finely chopped  
2 Tbsp raisins, ½ cup cashews  
coconut milk for drizzling (optional)  
coriander leaves for garnish



## INSTRUCTIONS

1. Cook bacon in oil in a wok or large skillet over medium-high heat. Stir until crisp then remove and drain on paper towel. Set aside.
2. In remaining oil, cook and stir shallots over medium-high heat until fragrant and light brown, 1 to 2 minutes.
3. Stir chicken into shallots and cook, without stirring, until browned on one side, then stir. Continue cooking until chicken is browned, about 1 minute. Add 2 teaspoons curry powder and stir until chicken is coated.
4. Make a well in the center of chicken and add a little oil into the centre, add eggs. Cook and stir eggs until set, 1 to 2 minutes. Add rice and stir, breaking up rice.
5. Mix chilli, soy sauce, remaining 2 tsp curry powder, fish sauce, and sugar into rice mixture; add shrimp and cook until shrimp is cooked through and pink, about 2 minutes. Fold pineapple, raisins, cashews, green onions, and bacon into rice mixture. Spoon into a \*pineapple boat and garnish with coriander leaves.

### \*TO MAKE A PINEAPPLE BOAT

- Cut the pineapple in half right through the green top, then use a sharp paring knife to score the pineapple all around the edges to create the bowl shape. Don't get too close to the edge or your bowl will be flimsy.
- Cut along the two sides of the core, angling your knife 45 degrees, going deep enough to make sure the two cuts meet. Remove the core.
- Score the pineapple into a grid, with each piece around 1cm wide, then use a spoon to scoop out the pieces for the rice. Scrape out the rest of the shell.