

Thai Pineapple Fried Rice: An Exotic Culinary Delight to Spice Up Your Dinner Plans

Looking to spice up your dinner plans? Try my Thai Pineapple Fried Rice for a burst of exotic flavors that everyone will love! This dish is a fantastic blend of sweet and savory, perfect for a quick and tasty meal that transport you straight to the streets of Thailand.

Ingredients:

- 2 cups cooked jasmine rice (day-old and cold)
- 1 cup pineapple chunks (fresh or canned)
- 1/2 cup red bell pepper, diced
- 1/2 cup green bell pepper, diced
- 2 garlic cloves, minced
- 1 small onion, chopped
- 2 eggs, beaten
- 1/2 cup peas and carrots (frozen)
- 3 tbsp soy sauce
- 1 tbsp fish sauce
- 1 tsp curry powder
- 1/2 tsp turmeric
- 1/2 tsp white pepper
- 2 tbsp vegetable oil
- Green onions and cilantro for garnish
- Cashews for garnish (optional)

Instructions:

1. ****Prep Your Ingredients:**** Start by gathering and prepping all your ingredients. Having everything ready will streamline the cooking process.
2. ****Heat Oil & Sauté Aromatics:**** Heat 1 tablespoon of vegetable oil in a large pan or wok over medium-high heat. Add the minced garlic and chopped

onions. Sauté them until they become fragrant and the onions are translucent.

3. **Cook the Eggs:** Pour in the beaten eggs and scramble them until fully cooked. Once done, remove them from the pan and set aside.

4. **Stir-Fry Veggies:** In the same pan, heat the remaining tablespoon of oil. Add the diced bell peppers and the peas and carrots. Stir-fry for about 3-4 minutes until the vegetables are tender yet crisp.

5. **Add the Rice:** Break apart the day-old jasmine rice with a spatula and add it to the pan. Continue to stir-fry for another 2-3 minutes, ensuring the rice is heated through and well-mixed with the vegetables.

6. **Flavor the Rice:** Add the pineapple chunks, soy sauce, fish sauce, curry powder, turmeric, and white pepper to the pan. Stir well to combine all the ingredients evenly.

7. **Combine Everything:** Return the scrambled eggs to the pan. Toss everything together and stir-fry for an additional minute, making sure all the flavors meld together.

8. **Garnish and Serve:** Finally, garnish with chopped green onions, cilantro, and cashews if desired. Serve the Thai Pineapple Fried Rice hot and enjoy!

Notes:

- **Day-Old Rice:** Using day-old, cold jasmine rice is key. Freshly cooked rice can be too moist and sticky, whereas day-old rice will give you the perfect texture for fried rice.
- **Variations:** Feel free to add protein like shrimp, chicken, or tofu to make it a more hearty dish.
- **Adjusting Heat:** If you prefer a spicier version, consider adding a chopped chili pepper or some chili sauce.

Suggestions:

****Serve With:**** This Thai Pineapple Fried Rice can be a standalone dish, but it also pairs wonderfully with Thai-style satay, spring rolls, or a fresh papaya salad.

****Make It Vegetarian:**** You can easily make this dish vegetarian by skipping the fish sauce and using a vegetarian soy sauce like tamari.

Conclusion:

This Thai Pineapple Fried Rice is not only a visual treat with its vibrant colors, but it also offers a complex taste experience that balances sweetness, saltiness, and a touch of spice. Whether you're making it for a quick weekday dinner or serving it at a special gathering, this dish is sure to impress.

FAQ:

****Can I use other types of rice?***

While jasmine rice is traditional, you can use other types like basmati or long-grain rice. Just ensure that it's day-old and cold, so it doesn't become mushy when stir-frying.

****What can I use instead of fish sauce?***

If you prefer a vegetarian option or don't have fish sauce on hand, soy sauce can be a substitute. The flavor profile will be slightly different but still delicious.

****Is it necessary to add turmeric and curry powder?***

These spices add a distinctive flavor and an appealing golden hue to the dish. While not absolutely necessary, they are highly recommended for an authentic taste.

Feel free to experiment with this recipe, and make it your own. Enjoy your



homemade Thai Pineapple Fried Rice—it's sure to become a favorite in your culinary repertoire!