

Shrimp + Pineapple Fried Rice | adapted from keyingredient.com

- 3 cups cooked jasmine rice, cooled
- 3 cloves of garlic, finely chopped
- 12-15 medium to large shrimp, peeled and deveined
- 2 shallots, chopped
- 1 carrot, cut into thin matchsticks
- 1 red bell pepper, chopped
- ½ of a pineapple, cored and cubed
- 1 Tablespoon curry powder
- 1 Tablespoon soy sauce
- 1-2 Tablespoons fish sauce (a little to marinate the shrimp in and a little more to finish off the stir-fry)
- Pinch of red pepper flakes (or however much spiciness you want!)
- ½ cup roasted cashews
- Chopped cilantro for garnish

If you have a wok, you should use it, but a large skillet will do if not.

Make sure the shrimp are dry, then toss with a little fish sauce. Leave them sitting with the fish sauce while you prepare the vegetables.

Heat a tablespoon or so of oil in a wok over medium high heat, and add one clove of garlic. Sauté for 15-30 seconds making sure not to brown it, then add the shrimp. Cook until just pink, then remove them from the wok and set aside.

Add a little more oil to the wok and sauté the rest of the garlic and the shallots for 45 seconds to a minute, being careful not to brown the garlic. Add the carrots and cook for a minute or two until softened, but still slightly crunchy. Add the red bell pepper and cook for another minute.

Add the cooled rice, along with the pineapple. Stir to mix everything together and to break up any chunks of rice.

Add the curry powder, soy sauce, a little more fish sauce, and the red pepper flakes, stirring to incorporate it all. Taste for salt ... you probably won't need to add any because of the saltiness of the fish sauce and soy sauce.

Add the cooked shrimp back in and the cashews. Cook for an additional minute or so to warm the shrimp.

Garnish with chopped cilantro.

Bon Appétit!