

Thai Fried Rice

Type: Main/Entree

Serves:24 Tastes

Fresh from the garden: Chilli, garlic

EQUIPMENT: Knife Chopping Board Teatowel Wok Bamboo Spatula Small Bowl Garlic Press Large Mortar and Pestle 1 Wok	INGREDIENTS: 4 teas fish sauce 6 teas soy sauce 6 cups cooked rice 1 small chilli 4 eggs 4 cloves garlic 3 small onions 4 shallots 1cm of ginger (need 3 slices) Vegetable oil for frying
TO SERVE: 3 serving platters 3 serving spoons	

What to do:

1. Warm up rice in microwave and fluff with a fork ready to be cooked in wok.
2. Crack eggs and put into small bowl and whisk slightly
3. Cut chilli in half and remove ends and seeds and put in compost. **WASH HANDS after this as chilli juice is VERY HOT. Do not put your hands near your mouth or eyes until you have washed them thoroughly**
4. Peel and slice 3 slices ginger and put into mortar and pestle
5. Cut chilli into smaller pieces and put into mortar and pestle and pound into a paste with ginger scrape out into a small bowl.
6. Wash and chop shallots and set aside in a small bowl
7. Peel and slice onions and set aside in a bowl
8. Peel and crush garlic and set aside in a bowl
9. Put small amount of oil into the wok and heat until very hot
10. Pour in egg and fry until the bottom is brown and flip and do other side. Remove from the wok and put into a chopping board. Chop egg when cooled into strips. Set aside in bowl
11. Add more oil and heat wok again until very hot and quickly stir fry garlic, ginger and chilli. Then add onion and stir fry for 2 or 3 mins
12. Add fluffed rice and toss in wok for a couple of minutes
13. Sprinkle fish and soy sauce over rice and stir lightly again
14. Add shallots and stir fry for another 2 or 3 minutes
15. Divide and heap rice onto 3 small platters and garnish with lime wedges if available