

Thai Fried Rice with Pineapple and Chicken

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This pineapple fried rice with chicken is a Bangkok street food recipe I snagged on a recent trip there. When available, use fresh pineapple and serve the rice in the hollowed pineapple shell. Enjoy.

Ingredients

- 3 slices bacon
- diced - 3 shallots
- sliced - 4 ounces chicken breast
- cut into small cubes - 4 teaspoons curry powder
- divided - 1 teaspoon vegetable oil
- or as needed (Optional) - 3 egg yolks
- beaten - 3 cups cooked jasmine rice - 1 red Thai bird chile pepper
- finely chopped - 2 tablespoons whole cilantro leaves - 1 tablespoon soy sauce - 2 teaspoons fish sauce - ½ teaspoon white sugar - 4 ounces tiger prawns
- peeled and deveined - ¼ cup chopped fresh pineapple - 3 green onions
- finely chopped

Instructions

1. Place bacon in a wok or large skillet over medium-high heat; cook and stir until crisp
2. about 10 minutes. Remove bacon with a slotted spoon onto a paper towel-lined plate; set aside. Reserve bacon drippings in the wok. Cook and stir shallots in bacon drippings over medium-high heat until fragrant and light brown
3. 1 to 2 minutes. Stir chicken into shallots and cook
4. without stirring
5. until browned on one side
6. 45 seconds to 1 minute; stir. Continue cooking until chicken is browned
7. about 1 minute. Add 2 teaspoons curry powder; stir until chicken is coated. Make a well in the center of chicken and pour oil into the center of the well; add egg yolks. Cook and stir egg yolks until set
8. 1 to 2 minutes. Add rice and stir
9. breaking up rice. Mix chile pepper
10. cilantro
11. soy sauce
12. remaining 2 teaspoons curry powder
13. fish sauce
14. and sugar into rice mixture; add shrimp and cook until shrimp is cooked through and pink
15. about 2 minutes. Fold pineapple
16. green onions
17. and bacon into rice mixture. Recipe Tips Day-old cold rice from the refrigerator works best. You can use brown rice if you prefer. You can add most frozen vegetables to this recipe for added goodness.