

## Thai Fried Rice Recipe

(*Khao Pad Nam prik Pao*)

**THAI**food

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### Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

### Ingredients:

**2 eggs beaten**

**1 lime, quartered**

**½ cucumber, sliced**

**¼ onion, sliced**

**2 cloves of garlic, minced**

**1 small tomato, quartered**

350g pre-cooked rice

4 tablespoons sesame oil

2 tablespoons soy sauce

2 tablespoons fish sauce

1 red chilli, copped

4 tablespoons coriander, chopped

salt, white pepper



**Cooking Time:** 20 to 30 minutes.

### Method:

1. Combine the egg and one-half of the soy sauce into a bowl and mix it to a uniform consistency.
2. Place the oil into a very hot wok. Add the egg mixture and stir until it is cooked. Now move it to the side of the wok.
3. Next, add more oil to the wok. Add the onion, mix everything together well and then add the garlic, the chilli and stir again. Add a touch more oil and add in the rice.  
*A useful Tip:* Refrigerated rice is used in this recipe because when rice is chilled, the grains do not tend to stick together. This makes it the perfect consistency for fried rice dishes.
4. We now add the tomato, the soy sauce, and the fish sauce to the wok. Stir it all together well.
5. Just before serving, stir in the chopped coriander making sure it is distributed evenly throughout the rice.
6. Spoon your Thai fried rice into a serving bowl. Next, garnish it with slices of cucumber and a piece of lime. The lime can be squeezed over top of the rice to give it an added tangy flavour.
7. You can easily add shrimp, chicken, pork or beef to this dish.