



Sambal seafood fried rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 pack frozen seafood (prawns, bay scallops, calamari) - 1 cup frozen vegetables, blanched and set aside - 1 clove garlic minced - 1 clove shallot sliced thinly - 1tbsp or more (if you can take the heat!) of sambal belacan (Sambal Belacan is a Malay style sambal. Chili pounded with toasted shrimp paste - belacan). A Malaysian-Chinese version is to fry belacan with chili. - water/broth

Instructions

1. Heat 1tbsp oil in frying pan, fry the garlic and shallots till fragrant 2. Add in seafood and fry till seafood is cooked (turn "opaque") 2. Add in sambal belacan, and mix well. Continue fry for 1 min 3. Add in vegetables and continue fry for 1 min 4. If too dry, add some water 5. Add in cooked rice and mix well (Or dish out the spicy seafood and cook the fried rice via the rice-cooker method)