Pineapple Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 can (440g) pineapple slices, cut into cubes with liquid reserved
- 1 head of garlic, peeled and sliced
- 1 tbsp dried prawns, soaked in boiling water for 5 minutes then drained
- 200g ham, cubed
- 1 stick of cinnamon
- 1 tbsp vegetable oil
- 2 tbsp (30g) butter
- 1 1/2 cups rice, rinsed and drained
- 1 tbsp turmeric powder
- 1 tbsp curry powder
- 1/2 lemon, juiced
- 2 tsp salt
- 1/2 tbsp sugar
- Fried shallots, to serve
- Sliced red chilies, to serve

Instructions

1. Heat oil up in a medium saucepan over medium heat. Fry dried prawns, ham and pineapple cubes till fragrant and lightly browned. Remove ingredients from pan and set aside.
2. In the same pan, melt butter over medium high. Add garlic and cinnamon. Fry till fragrant. Add in tumeric powder, curry powder, lemon juice and sugar, mixing well. Add rice and fry for about a minute, mixing well. Add pineapple juice and prawn mixture into pan.
3. Take pan off the heat and tip the rice mixture into a rice cooker. Top mixture with enough boiling water to cover the mixture about an inch above and leave

pineapple rice to cook. Give the rice a good stir and allow to rest in cooker for about 20 minutes till rice drys a little. Serve with fried shallot and sliced red chilies. Serves 4