



asianfused chili paste fried rice

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Ingredients

chili paste:

- 5 shallots, peeled
- 1 bulb garlic, peeled
- 4 red chilis, deseeded and roughly cut
- 1/2 tsp ginger paste
- 2 tsp lemon grass paste
- zest of 2 limes
- 2 tbsp peanut oil
- 1 tbsp sugar
- salt
- 1 tbsp extra peanut oil

fried rice:

- cooked rice
- celery, cut into mini cubes
- 1 egg, lightly beaten
- 1 tbsp mirin
- soy sauce
- spring onions, finely chopped
- cilantro, roughly chopped
- peanut oil

Instructions

to make the chili paste, blend all the ingredients together until a fine paste forms. heat

the extra peanut oil in a skillet and stir fry the chili paste on medium heat until fragrant. remove from heat and store in an airtight container in the refrigerator until ready to use.

to cook the fried rice, heat some oil in a wok and add 2 tbsp of chili paste. fry until fragrant then add the mirin, fry for another minute. add the rice and mix well. stir fry for a couple of minutes then add in the celery and mix well. push the rice aside and heat some oil in the vacant area of the wok. pour the egg in and when the egg is almost done, fold the rice in. again, push the rice aside and pour the soy sauce into the vacant area of the wok and then fold the rice in. repeat until the fried rice is to the desired level of saltiness. turn off the heat and add the spring onions and mix well. serve with generous amounts of chopped cilantro.