



Pile up pineapple rice

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups of cooked, jasmine rice 1 pineapple, half sliced and second half cubed 1 carrot, peeled and cut in long ribbons (I used vegetable peeler) 1/2 green bell peper, sliced 1/2 of red chili peper, minced 1/3 of nappa cabbage 2 spring onions, sliced 2 cloves of garlic, minced 1 egg, scrambled 2 spoons of oil 1/2 cup of water 1 spoon of curry 1 spoon of light soy sauce 1 spoon of fish sauce coliander leaves for garnish

Instructions

1. Heat one spoon of oil in a wok, add egg and fry slim crepe, remove from wok and cubed the crepe.
2. Heat one spoon of oil, add garlick and chili peper, fry till fragrant, add carrot's ribbons and green peper, fry 3 min, add pinapple cubes, fry 2 min, add nappa cabbage, fry 2 min.
3. Mix sauce ingredients and add it to the wok, mix well, add spring onions and rice, mix and fry couple of min till rice will warm up.
4. On a plate, assemble serving portion by piling up alternately slice of pinapple and fried rice.
5. Garnish with coliander leaves.