



Schezuan Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

4 cups Chinese rice
2 tsps celery, chopped
1 tbsp Garlic, chopped
2 cup Vegetables (nearly 1 carrot, 1/2 capcicum, 3/4th cup chopped cabbage), finely sliced and chopped
4 tsps Schezuan sauce
1 cup bean sprouts
1 tbsp oil(vegetable or sunflower)
Salt to taste

Schezuan sauce

For the paste:

20 Dry red chillies (Kashmiri or Begdi which are rich in colour and not very spicy) OR
Just 8 regular dry red chilli (the one which is very spicy and hot)
1/4 cup Garlic, chopped

Other ingredients

1 tbsp garlic, finely chopped
1 tsp green chillies, finely chopped
1/2 tbsp ginger, grated
2 tbsp onions, finely chopped
1 tsp celery finely chopped
1 cup vegetable stock
1 tbsp Cornflour starch mixed with 2 tsps water
1 tbsp white vinegar
2 tsps sugar

a pinch of Ajinomoto powder (optional)
3 tbsps oil
Salt to taste

Instructions

Schezuan Sauce recipe

For the paste, boil the dry red chillies and garlic and simmer for 8 to 10 minutes. Take off the heat and cool.

Drain out the water. Grind into a smooth paste in a blender using a little water. Keep it aside.

Heat the oil in a wok or a frying pan and saute the garlic, green chillies, ginger, onions and celery for 1 minute.

Add the paste and saute again for 1 minute.

Add the vegetable stock and mix well. Add the cornflour mixture, vinegar, sugar, Ajinomoto and salt. Bring to a boil and keep aside.

Use as required.

Schezuan fried rice recipe:

Heat the oil, add the garlic and saute till it turns golden in colour.

Add the celery and vegetables and saute for 2 to 3 minutes.

Add the Schezuan sauce and cook for another minute.

Add the rice, bean sprouts and salt and mix well.

Toss for few seconds till all the ingredients are mixed well.

Serve hot with tomato ketchup. :)