



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Asian cooking, are rich in oils, so only a couple of leaves are needed to add fragrant flavour.



Pineapple Chicken Fried Rice

Sweet and savoury fried rice with a tropical feel! Diced chicken breast tossed with pineapple rice with all the colourful veggies, flavoured with kaffir lime leaves and sweet chilli sauce.



20 minutes



4 servings



Chicken

28 April 2023

Garnish it!

You can add some cashews, peanuts or fried shallots to garnish if you have some!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	51g	6g	34g

FROM YOUR BOX

BASMATI RICE	300g
DICED CHICKEN BREAST	600g
BROWN ONION	1
RED CAPSICUM	1
KAFFIR LIME LEAVES	2
CHIVES	1 bunch
CARROT	1
TINNED PINEAPPLE	225g

FROM YOUR PANTRY

sesame oil, soy sauce, sweet chilli sauce, 1 garlic clove

KEY UTENSILS

large frypan, saucepan

NOTES

Reserve the pineapple juice and add it at the end if you prefer a sweeter flavour. You could also mix the juice with some ice water for a refreshing drink!



Scan the QR code to
submit a Google review!



1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. STIR-FRY THE CHICKEN

Heat a pan with **1 tbsp sesame oil** over medium-high heat. Add chicken and cook for 5 minutes until sealed and golden.



3. ADD THE VEGETABLES

Dice onion and capsicum, slice kaffir lime leaves and 1/2 bunch chives (reserve remaining). Add to pan as you go along with **1 crushed garlic clove** (add more oil if needed). Cook for further 2 minutes.



4. TOSS THE RICE

Grate carrot and drain pineapple (see notes). Add along with cooked rice to pan. Toss together with **2 tbsp soy sauce** and **2 tbsp sweet chilli sauce** (or more to taste) until well combined.



5. FINISH AND SERVE

Divide fried rice among bowls. Garnish with remaining chopped chives.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

