

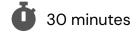


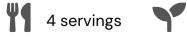


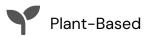
# Thai Red Curry Fried Rice

## with Cashews

Fragrant veggie fried rice with kaffir lime leaves, sweet pineapple chunks and crunchy cashew nuts, topped with a fresh dressed cucumber and tomato salad.







# Add more protein!

This dish works well topped with pan-fried tofu, tempeh, crispy chickpeas, chicken or a fried egg! Use some dried chilli flakes or fresh chilli slices for some heat.

TOTAL FAT CARBOHYDRATES

#### **FROM YOUR BOX**

BASMATI RICE	300g
SPRING ONIONS	1 bunch
GREEN CABBAGE	1/4
TINNED PINEAPPLE PIECES	225g
KAFFIR LIME LEAVES	2
LIME	1
TOMATOES	2
LEBANESE CUCUMBER	1
RED CURRY PASTE	1 jar
ROASTED CASHEWS	2 x 60g

#### FROM YOUR PANTRY

oil for cooking (see notes), pepper, soy sauce (or tamari)

#### **KEY UTENSILS**

large frypan or wok, saucepan with lid

#### **NOTES**

Remove the stems from the kaffir lime leaves before slicing.

You can use sesame oil or coconut oil for extra fragrance, otherwise any neutral oil will work well.





#### 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. PREPARE THE STIR-FRY

Meanwhile, slice **spring onions** into 2cm lengths (reserve some green tops for step 3). Shred **cabbage** and drain **pineapple** pieces. Slice **lime leaves** (see notes). Set aside.



#### 3. PREPARE FRESH TOPPING

Zest lime and set aside.

Dice tomatoes and cucumber, slice reserved spring onion tops. Toss together in a bowl with juice from 1/2 lime (wedge remaining), 1/2 tbsp soy sauce, 1/2 tbsp oil and pepper.



#### 4. COOK THE VEGGIES

Heat a large frypan or wok over high heat with oil. Add prepared stir-fry ingredients and cook, tossing for 3-5 minutes until softened. Stir in 2-3 tbsp curry paste (use to taste).



### 5. TOSS IN THE RICE

Add cooked rice, cashew nuts, 2 tbsp soy sauce and lime zest. Toss until well combined. Season with more soy sauce to taste if needed.



#### 6. FINISH AND SERVE

Divide rice among plates and top with cucumber salad. Serve with lime wedges.

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



