

# Khao phad, fried rice Thai style

A Thai classic often served in a pineapple on warm beaches. In this dish, fresh pineapple is fried with eggs and rice to give the rice a lovely sweetness. Many people first fry the rice with sugar to get the sweet and slightly caramelized taste that's so characteristic of khao phad.

Hollow out the pineapple and cut the flesh into cubes. Save the pineapple carcass itself for serving.

Heat a wok or large pan with oil. Stir-fry the shrimp for 3 minutes on a high heat. Set aside.

Add the rice and sugar to the hot pan. Stir for 30 seconds and add the pineapple, garlic, onion, carrot, cabbage, and chili. Cook in the wok for 30 seconds.

Add the fish sauce, shrimp, and coriander. Season with salt to taste.

Top with peanuts and serve with lime.

4 servings

- ½ pineapple
- 2 tbsp. neutral canola oil
- 12 raw, peeled, and thawed whiteleg shrimp
- 3 ½ cups (640 g) cooked jasmine rice (refrigerated for 1–3 days)
- 2 tsp. palm or raw sugar
- 3 garlic cloves, finely chopped
- 1 yellow onion, finely chopped
- 1 carrot, diced
- 2 ¼ cups (150 g) finely shredded pointed cabbage
- 1 or 2 red chillies (preferably bird's eye for extra Thai heat)
- 3 tbsp. fish sauce
- ¼ cup (5 g) chopped coriander
- 4 tbsp. chopped peanuts
- 1 lime, in wedges
- Salt

