



Pineapple Fried Rice

Pineapple fried rice is my absolute favorite and my husband and I loved eating it throughout Thailand where pineapples are abundant thanks to its lush tropical climate. It's no surprise then that Pineapple Fried Rice is one of this most popular of all Thai dishes. This vibrant, colorful dish is fun to include on a dinner party menu because you serve it in a hollowed out pineapple shell! It's also a great recipe for leftovers as you can use any cooked meat. For best results, the rice should be chilled in a refrigerator overnight before cooking this dish.

SERVES 4–6 AS PART OF A MULTI-COURSE MEAL

PREPARATION TIME: 15 MINUTES

COOKING TIME: 10 MINUTES

- 1 whole pineapple**
- 2 large eggs**
- 1 teaspoon salt, divided**
- Pinch of ground white pepper**
- 2 tablespoons high-heat cooking oil, divided**
- 1 garlic clove, minced**
- 1 small shallot, finely sliced**
- 1 fresh hot red or green chili, preferably Thai (deseeded if you prefer less heat), finely sliced**
- 3 cups (450 g) cooked and chilled Thai jasmine rice**
- 2 tablespoons fish sauce (nam pla)**
- 1 tablespoon soy sauce**
- 1 cup (150 g) cubed cooked chicken breast**
- 1 cup (150 g) cubed cooked shrimp**
- ½ cup (73 g) fresh or thawed frozen peas**
- 4 tablespoons finely chopped fresh coriander leaves (cilantro) plus more for garnish**
- 4 tablespoons finely chopped fresh mint**

1 Cut the pineapple in half lengthwise and cut the fruit from the middle, leaving shell halves intact. Cut out the eyes and core. Set the shell halves aside. Dice the fruit. Dry the diced pineapple with paper towels and set aside.

2 In a medium bowl, whisk together the eggs, ½ teaspoon of the salt, and the pinch of pepper.

3 Heat ½ of the oil in a wok or large skillet over medium-high heat. Cook eggs, stirring, until set but still moist. Transfer eggs to a plate. Wash and thoroughly dry the wok or skillet.

4 Heat the remaining oil over medium-high heat. Add the garlic, shallots and chili and stir-fry until fragrant, about 30 seconds. Add the rice and stir-fry for 2 minutes. Add the fish sauce, soy sauce, chicken, shrimp, peas, and the remaining ½ teaspoon salt and stir-fry for 2–3 minutes. Add the reserved eggs, pineapple, fresh coriander leaves, and mint; stir-fry for 30 seconds.

5 Scoop the fried rice into the pineapple shells and garnish with fresh coriander leaves. Serve immediately.

COOK'S NOTE: If you dice the pineapple ahead of time, rinse the pineapple shells with boiling water and dry with paper towels before serving.