

Tiger Prawns & Thai Basil Fried Rice

Recipe by Chef Taya Meeikeaw | chef@tayakitchen.com.au
www.tayakitchen.com.au

Paste Ingredients

1 tablespoon fresh garlic, peeled and crushed
1.5 tablespoons long red chillies, thinly sliced with seeds

Ingredients

2 tablespoons neutral oil
6 -8 tiger prawns, peeled with tail and head attached, cleaned and butterfly cut
1 egg, medium size
1½ cups cooked jasmine rice, warm. *left over cooked rice is perfect for this!
½ cup red capsicum, remove seeds, thinly sliced
1 cup Asian greens of choice, cut into bite size pieces
1 cup Thai basil leaves, whole

Stir Fry Sauce

2 teaspoons Kecap manis, caramelised soy
2 teaspoons Thai fish sauce, Mega Chef brand
1½ tablespoons Thai oyster sauce, Mega Chef brand
¼-½ teaspoon ground white or black pepper powder

Garnish

Optional but it makes it look cute so like why not?
coriander sprigs, lime wedges, sliced cucumber pieces, crispy garlic chips

Method

1. Prepare and measure ingredients according to the list above.
2. Make your paste by adding chopped chillies into a mortar and pestle and pound for 10 seconds before adding crushed garlic. Add as much or as little chilli as you like, mild - medium works best.
3. Pound garlic for further 10 seconds only until a chunky paste is formed, Set aside till use.
4. Add neutral oil to a wok or frying pan on medium heat.
5. Allow the oil to become hot then turn off the heat for a few seconds while adding the garlic and chilli paste stir vigorously to release aroma without burning the garlic.
6. Return wok to medium heat and crack in an egg and scramble into the herb paste.
7. Swiftly add prawns and toss well, cooking the prawns lightly until they just curl up.
8. Add the warm cooked jasmine rice.
9. Using the back of your spatula, tap gently on the rice to remove any lumps then rotate and flip all ingredients from the bottom to the top. Continuously stir until the rice no longer has any lumps and become hot. Best technique is to TAP and then FLIP, avoid chopping or breaking the rice grains.
10. Season your fried rice by adding with the stir fry sauce.
11. Fold gently to ensure every grain of rice is covered.
12. Add capsicum and Asian greens. Cook these too lightly, we still want some crunchy please.
13. Lastly add HALF of the Thai basil, turn off the heat and fold through the fried rice.
14. Garnish and make it look super cute. Serve it up to your grateful friends and family and leave them a bill for the food in your letter box.

Serves: 2

Preparation & Cooking Time: 20 minutes

Suggestion: Substitute prawns for sliced pork, chicken, beef or vegetarian.