



We had a tub of cooked Glutinous Rice in the fridge, because we cooked far too much the night before! That was the foundation of this dish.

Stir-fry Ingredients:-

200g of skinless Chicken Breasts, sliced

A handful of Cashew Nuts

1 Onion, sliced

2 Cloves of Garlic, minced

2 Spring Onions, chopped

1 Chilli Pepper, sliced

Oil to fry

Salt & Pepper to season

Sauce Ingredients:-

Combine the following:-

1 Tbsp of Oyster Sauce

1 Tsp of Soy Sauce (Gluten free for us)

2 Tsp of Fish Sauce

1 Tsp of Caster Sugar

3 Tbsp of Water

Method:-

- (1) Add a little Oil to a frying pan over a medium heat and fry the Onions until softened.
- (2) Add the Garlic, Whites of the Spring Onions, Chilli and fry for a further minute.
- (3) Add the Chicken and season with Salt & Pepper.
- (4) Stir and fry until no-longer pink.
- (5) Add the Cashew Nuts, the greens from the Spring Onions and stir in the combined sauce.
- (6) Simmer until the sauce thickens.

Thai Egg Fried Rice Ingredients:-

2 Eggs, beaten
2 Cloves of Garlic, minced
2 Spring Onions, chopped
1 Tbsp of Fish Sauce
A handful of fresh Coriander, chopped
Cooked Rice
Oil to Fry
Salt & Pepper to season

Method:-

- (1) Add a little Oil to a frying pan over a medium heat and fry the Eggs to something like a thin Omelette.
- (2) Remove, set aside and shred.
- (3) Add the Garlic and Spring Onions to the same pan and fry for 30 seconds.
- (4) Add the Cooked Rice, Fish Sauce and Coriander.
- (5) Stir fry until heated through.
- (6) Return the shredded Egg and stir in. Season with Salt & Pepper if required.

We served ours with home fried Prawn Crackers and crispy Sea Weed.