

Thai Chicken fried rice

Ingredients

2 tbsp. oil

$\frac{1}{2}$ an onion

1 garlic clove

1 chicken thigh

A handful of fresh Pak Choy

$\frac{1}{2}$ carrot

1 egg,

$\frac{1}{2}$ cup cooked rice

2 tbsp. Thai soy sauce

1 tsp fish sauce

A pinch of sugar

A pinch of ground white pepper

$\frac{1}{4}$ cucumber,

lime wedges, to serve

Chilli fish sauce

1 tbsp. fish sauce

$\frac{1}{2}$ birds eye chillies, sliced

$\frac{1}{2}$ small lime wedge

Method

1. Cook the rice and sieve when ready.
2. Cut the onion, garlic and chillies finely.
3. Mix the fish sauce and chillies in a small bowl. Squeeze in the lime juice.
4. Slice the cucumber and Pak choy thinly.
5. Peel the carrot and cut into small thin pieces.
6. Whisk the egg and set to the side.
7. Cut the chicken into bite size.
8. Fry the egg into an omelette and put it in a plate.
9. Fry the onion, carrot, garlic and chicken until the chicken is almost cooked.
10. Turn down the heat.
11. Add the Pak Choy cook for a few minutes.
12. Add the rice, egg, soy sauce, fish sauce, sugar, pepper. Stir-fry until the rice grains are evenly coated.
13. Serve with the chilli fish sauce, cucumber and lime.