

Rice with pineapple and curry

TIME: **30 MINUTES**
PORTIONS: **6**



INGREDIENTS:

- 150 grams of diced pineapple
- 8-10 peeled prawns
- 125 grams chicken
- 2 eggs
- 200 grams of cooked rice
- 15 grams of curry powder
- 15 grams of salt
- 8 grams of sugar
- 80 ml of light soy sauce
- 50 grams of fried cashews or cashew seeds
- 1 diced tomato
- ½ onion, chopped thoroughly
- 1 tablespoon of butter
- Chives chopped
- Vegetable oil
- 150 ml of coconut milk

Preparation

Cut the pineapple in two and reserve one of the halves. Cut one of the pieces in cubes. In a frying pan put vegetable oil and fry the peeled prawns, take them out and reserve them for later. In that same pan add the butter and cook the chicken, fry well on all sides.

Once fried, we put it aside and fry the eggs breaking or chopping them, when they are ready mix them with the chicken.

Add the cooked white rice and curry powder, mix well. At this time the curry will begin to toast and release all its aroma.

Then add the salt, sugar, light soy sauce, coconut milk, fried cashews, tomato and onion and mix well. Add the pineapple and fried prawns and mix a little more.

Add the chives and mix is ready to serve. To present in the pineapple, fill the half that we have emptied with the fried rice and to decorate place a few fried cashews and a little chives on top.

