

Tom Yum Fried Rice

Ingredients

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| 1 1/4 c Jasmine Rice (3 3/4 cups | cooked rice) |
| 3 oz Chinese Broccoli (thinly | sliced) |
| 4 oz Shrimp | 3 Tomatoes (seeds removed, |
| chopped) | 3 Kaffir Lime Leaves |
| 1 Onion (finely chopped) | 2 Shallots (thinly sliced) |
| 2 Green Onions (chopped) | 7 T Vegetable Oil |
| 4 T Tom Yum Paste | 1 T Sugar |
| 1/2 T Chicken Bouillon | 6 Eggs |
| 1 English Cucumber (thinly sliced) | |

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Instructions

1. Cook rice in rice cooker the night before, cool and place into fridge.
2. Heat up a wok on high heat and add 3 tablespoons oil. Add the prawns in to cook for 2 minutes or until just cooked, then transfer to a plate.
3. In the same wok, add 3 tablespoons oil on medium heat and cook the onion and shallots for 3 minutes or until brown.
4. Turn the heat up to high and add the Chinese broccoli to cook for 2 minutes, then pour the rice in. Make sure to stir constantly to loosen the grains.
5. Add the tom yum paste to the rice and mix it in well, stirring until the grains are evenly coated. Season with the sugar and chicken bouillon powder.
6. Let the grains cook for another 2 minutes, add the kaffir lime leaves and tomatoes in, then toss until combined.
7. Pour the prawns in and mix well. Top the rice with the green onions, stir quickly until they're mixed in.
8. In a small pan add 1/2 teaspoon of oil and crack an egg in. Cook until desired doneness. Serve rice immediately with slices of cucumber and topped with a fried egg.