




**Product Spotlight:  
Kaffir Lime Leaves**


Kaffir lime leaves, commonly used in Asian cooking, are rich in oils, so only a couple of leaves are needed to add fragrant flavour.




# Pineapple Chicken Fried Rice

Sweet and savoury fried rice with a tropical feel! Diced chicken breast tossed with pineapple rice with all the colourful veggies, flavoured with kaffir lime leaves and sweet chilli sauce.

 20 minutes

 2 servings

 Chicken

28 April 2023

## Garnish it!

*You can add some cashews, peanuts or fried shallots to garnish if you have some!*

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	53g	6g	47g

## FROM YOUR BOX

BASMATI RICE	150g
DICED CHICKEN BREAST	300g
RED CAPSICUM	1
KAFFIR LIME LEAF	1
CHIVES	1 bunch
CARROT	1
TINNED PINEAPPLE	225g

## FROM YOUR PANTRY

sesame oil, soy sauce, sweet chilli sauce, 1 garlic clove

## KEY UTENSILS

large frypan, saucepan

## NOTES

Reserve the pineapple juice and add it at the end if you prefer a sweeter flavour. You could also mix the juice with some ice water for a refreshing drink!



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### 1. COOK THE RICE

Place rice in a saucepan, cover with **300ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. STIR-FRY THE CHICKEN

Heat a pan with **1/2 tbsp sesame oil** over medium-high heat. Add chicken and cook for 5 minutes until sealed and golden.



### 3. ADD THE VEGETABLES

Dice capsicum, slice kaffir lime leaf and 1/2 bunch chives (reserve remaining). Add to pan as you go along with **1 crushed garlic clove** (add more oil if needed). Cook for further 2 minutes.



### 4. TOSS THE RICE

Grate carrot and drain pineapple (see notes). Add along with cooked rice to pan. Toss together with **1 1/2 tbsp soy sauce** and **1 1/2 tbsp sweet chilli sauce** (or more to taste) until well combined.



### 5. FINISH AND SERVE

Divide fried rice among bowls. Garnish with remaining chopped chives.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

