

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 oven 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.