



# Emperor's Smoked Chilli & Basil Fried Rice

## Main Ingredients

40 ml (2 tablespoons)	vegetable oil
1	egg, medium size
¼ cup	brown onion, diced
150 grams	skinless chicken breast or tenderloin, thinly sliced
300 grams (about 2 cups)	steamed jasmine rice, cooked and cooled overnight
½ cup	red capsicum, thinly sliced and remove the seeds
¼ cup	Thai basil leaves, kept whole
¼ cup	coriander leaves and stems, cut into 1cm pieces
<i>as much as you like</i>	bird's eye chilli, sliced, <i>+optional</i>

## Stir Fry Sauce

1 teaspoon	gluten free Thai oyster sauce, Mega Chef brand
2 teaspoons	gluten free Thai soy sauce, Golden Mountain brand
30 ml (1½ tablespoons)	<i>Narm Prik Pow</i> : Chilli paste in soya bean oil
a generous pinch	white pepper powder

## Garnish

a few zesty	lime wedges
a scattering of	spring onion & coriander leaves
a handful of	cucumber, seeds removed then diced, <i>+optional</i>

## Method

1. Reheat the leftover cooked rice slightly in the microwave for 1 minute and set aside.
2. Measure and prepare all of the ingredients above before starting at the wok.
3. Splash some neutral oil into the wok using medium heat.
4. Once the oil becomes warm, reduce the heat to low then add diced onion.
5. Return the heat back to medium and fry the onion until it has become soft and translucent.
6. Gently add in an egg, allowing it to cook half way through before swiftly breaking the yolk and stirring, loosening the egg off the bottom of wok.
7. Swiftly add sliced chicken and increase the heat to medium-high, tossing and separating the pieces until they have just cooked through.
8. Add the warm rice into the wok and bump the heat to high. Stir generously to loosen lumps, clumps and separate the grains.
9. As the rice becomes hot, pour the stir-fry sauces over the ingredients and stir.
10. Toss the red capsicum, basil and coriander into the mix. Throw in some fresh chillies here if desired.
11. Continuously stir and gently fold all the ingredients for a few seconds. Turn off the heat and dish up.
12. Garnish freely and serve pronto with a glass of Riesling.

**Serves :** 2 lovely people or 1 hungry person

**Preparation & Cooking Time :** 15 minutes

