

## Thai Pineapple Shrimp Fried Rice

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Serves 4

### Ingredients

3 tbsp. vegetable oil  
1 lb. medium shrimp  
1 large red bell pepper  
1 medium red onion  
2 clove garlic  
1 red or green chile  
2 large eggs  
2 tbsp. fish sauce  
2 tbsp. soy sauce  
2 tbsp. lime juice  
1½ c. diced fresh pineapple  
½ c. dry-roasted cashews  
½ c. torn cilantro leaves

### DIRECTIONS:

Heat oil in a large nonstick skillet over medium-high heat; add shrimp and stir-fry 1 minute or until they turn pink on the outside but are only halfway cooked through. Remove shrimp to a plate with a slotted spoon.

Add to skillet bell pepper, onion, garlic, and chile; stir-fry 3 minutes or until onion is translucent. Add eggs and stir-fry 30 seconds.

Stir in 2 cups cooked rice, separating grains with back of spoon, and stir-fry 2 minutes. Add fish sauce, soy sauce, and lime juice; cook, stirring, for 2 minutes.

Return shrimp to skillet with fresh pineapple and stir-fry 2 minutes or until shrimp are cooked through. Stir in cashews and cilantro.

***Credit: delish.com***