

Thai Fried Rice

written by The Recipe Exchange | November 9, 2019

Ingredients

1 T Vegetable oil
2 cups cooked long grain rice
2 ea Garlic cloves, crushed
3 T Soy sauce
2 t Red curry paste
1 green onion, chopped
1/2 lb Tofu, diced and fried
1 T Cilantro leaves, chopped

GARNISH

8 ea Green onions
Thin cucumber slices

Directions

Heat the oil in a wok over medium-high heat. Add the garlic & stir-fry for 1 minute. Add the curry paste & stir-fry until it releases its aroma. Add the tofu & cook another 3 minutes. Add the rice, mix & fry for 2 minutes. Add the soy sauce, green onion & cilantro & transfer to a serving dish & garnish.