

Thai-style Pineapple Fried Rice with Shrimp and Cashews

written by The Recipe Exchange | March 30, 2016

Ingredients

1/2 lb. extra-large shrimp (26 to 30 per lb.), peeled and deveined
Kosher salt
2 Tbs. grape seed or other neutral oil, such as canola
1 medium sweet onion, such as Maui or Vidalia, halved and thinly sliced lengthwise (about 2 cups)
1 large scallion, thinly sliced
2 large cloves garlic, minced
2 Tbs. fish sauce; more as needed
1 tsp. chili-garlic sauce
3 cups day-old unsalted cooked jasmine rice
1-1/2 cups medium-diced fresh pineapple (about half a large pineapple)
1/2 cup whole cashews, toasted
1/4 cup raisins (optional)
1/4 cup lower-sodium soy sauce; more as needed
1/3 cup chopped fresh cilantro; more for garnish

Directions

Pat the shrimp dry with paper towels and season with 1/4 tsp. salt. Heat 1 Tbs. of the oil in a 12-inch skillet or wok over medium-high heat until shimmering hot. Add the shrimp and cook, flipping once, until pink and opaque, 1 to 2 minutes. Transfer the shrimp to a plate.

Heat the remaining 1 Tbs. oil in the skillet. Add the onion and cook, stirring frequently with a spatula, until browned on the edges but not completely soft, about 2 minutes. Add the scallion and cook, stirring, until browned and wilted, about 30 seconds. Add the garlic, fish sauce, and chili-garlic sauce and cook, stirring, until aromatic, about 30 seconds. Add the rice and cook, stirring to break up any clumps, until the mixture is well combined and heated through, about 2 minutes. Stir in the shrimp and any accumulated juices, the pineapple, cashews, raisins (if using), and soy sauce. Season to taste with more soy sauce or fish sauce.

Remove from the heat and stir in the cilantro. Serve garnished with additional cilantro.