

Curried Fried Rice

By Kamrang and Ross McKenzie, Toronto NSW

Ingredients:

1/2 onion
1 tbs cooking oil
200g diced chicken (or chickpeas)
600g boiled rice (day old is best; if fresh, cool it first)
1 cup (350g) frozen mixed vegetables (eg peas, carrots and corn) or chopped boiled vegetables
1/2 sachet Vissot Cambodian Curry Paste, dissolved (see below)
1 tbs soy sauce
50g roasted cashews



Method:

- Heat the oil in a frypan
- Add the onion and fry until tender
- Add the chicken and fry until cooked through
- Add the remaining ingredients and stir fry until well mixed and heated through

Dissolving the Paste:

Cut paste into 5mm wide strips:



Place in a small bowl and add **hot** water until almost covered (2 tbs for 1/2 sachet):



Soak for 10 minutes* (microwave to dissolve faster). Mash into a smooth paste with the back of a spoon:

