

TheRecipeWorks - Thai Fried Rice

Thai Fried Rice

Serves: 6

2 tb vegetable oil
2 garlic cloves, crushed
2 tsps red curry paste
1/2 lb tofu, diced
4 cups cooked long grain rice
3 Tbsps soy sauce
1 green onion, chopped
1 Tbsp cilantro leaves, chopped
10 green onions
Thin cucumber slices

Heat the oil in a wok over medium-high heat. Add the garlic and stir-fry for 1 minute. Add the curry paste and stir-fry until it releases its aroma.

Add the tofu and cook another 3 minutes.

Add the rice, mix and fry for 2 minutes.

Add the soy sauce, green onion & cilantro and transfer to a serving dish & garnish. Serve immediately.