

Thai Pineapple Fried Rice

Yield: 2 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-pineapple-fried-rice-recipe>

Ingredients:

- 2 tablespoons oil
- 2 cloves garlic minced
- 1 teaspoon shrimp paste optional
- 4 ounces shrimp shelled and deveined
- 8 ounces steamed rice leftover and overnight
- 4 ounces fresh pineapple cut into small pieces
- 1/2 green chili or red, finely sliced, optional
- 1 tablespoon fish sauce
- 1/4 teaspoon dark soy sauce
- 2 tablespoons cashew nuts
- cilantro for garnishing, optional

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 95 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 16 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 980 milligrams
9. Sugar: 8 grams

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