

Shrimp & Pineapple Fried Rice

with Toasted Cashews & Sambal Oelek

Because of its intense sweetness, pineapple—historically called the “princess of fruits”—is often used to accent savory flavors. Here, we’re celebrating one of its most delicious, classic uses: as a bright component of fried rice. We’re tossing pineapple with plump shrimp, toasted cashews, sambal oelek (an Indonesian chile sauce) and more, giving our fried rice plenty of satisfying flavor and texture. And we’re adding a special touch to the rice itself by infusing it with garlic and lime zest before finishing it with the rest of the ingredients.



Ingredients

- 10 Ounces Shrimp
- ½ Cup Jasmine Rice
- 1 Carrot
- 4 Ounces Cubed Pineapple
- 2 Cloves Garlic
- 2 Scallions
- 1 Lime

Knick Knacks

- 2 Tablespoons Soy Sauce
- 2 Tablespoons Cashews
- 2 Teaspoons Sambal Oelek

Makes 2 Servings

About 650 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the garlic. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Roughly chop the cashews. Peel the carrot; thinly slice into rounds. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Small dice the pineapple.

2



Make the garlic-lime rice:

In a small pot, heat 2 teaspoons of oil on medium-high until hot. Add the **garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **rice**, a **big pinch of salt** and **1½ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 11 to 13 minutes, or until the liquid has been absorbed and the rice is tender. Remove from heat and stir in the **lime zest**; fluff the cooked rice with a fork.

3



Toast the cashews:

While the rice simmers, heat a medium, dry pan (nonstick, if you have one) on medium-high until hot. Add the **cashews** and toast, stirring frequently, 2 to 3 minutes, or until lightly browned and fragrant. Transfer to a bowl. Wipe out the pan.

4



Cook the vegetables:

While the rice continues to simmer, in the pan used to toast the cashews, heat 2 teaspoons of oil on medium until hot. Add the **carrot** and cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **white bottoms of the scallions** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

5



Add the shrimp & pineapple:

While the vegetables cook, pat the **shrimp** dry with paper towels; season with salt and pepper. Add the seasoned shrimp and **pineapple** to the pan of vegetables. Cook, stirring frequently, 3 to 4 minutes, or until the shrimp are opaque and cooked through.

6



Finish & serve your dish:

To the pan of vegetables, shrimp and pineapple, add the **garlic-lime rice**, **soy sauce**, **toasted cashews**, the **juice of 2 lime wedges** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined and heated through; season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **green tops of the scallions** and **remaining lime wedges**. Enjoy!