

*Pineapple Fried Rice*  
*Siena Duplan | [sienaduplan.com/food](http://sienaduplan.com/food)*



Servings: 8-10

Prep: 30 mins

Cook: ~45 mins

Ready in 1-2 hours

## Ingredients:

- 1 yellow **onion**, diced
- 1 red or yellow **bell pepper**, diced
- 2 **green onions**, whites and greens sliced and kept separate
- 1 20 oz. can of diced **pineapple**
- 3 cloves of **garlic**, minced
- ½ cup frozen **peas**
- ½ cup shredded **carrots** (optional)
- 2 cups Arborio **rice**
- 1-3 cups **chicken stock** (optional)
- 2 tbsp **butter** (optional)
- 4-5 **eggs**
- **Soy sauce**
- 3 tbsp **fish sauce**
- 3 tbsp **lime juice**
- 3 tsp **chili garlic sauce** (like **Sambal Oelek**)
- **Olive oil & salt**
- Korean chili flakes (topping, optional)
- Sriracha (topping, optional)



## Directions:

1. *Prepare the vegetables.* Coat the bottom of a large pan with a thin layer of olive oil. Sauté the onion, bell pepper, and green onion *whites* together in a large pan over medium-high heat, about 5 minutes. Add the frozen peas, carrots (optional), pineapple chunks (no juice), garlic, and a few pinches of salt, and continue to sauté for 5 to 10 more minutes. Add a few drizzles of soy sauce.
2. *Meanwhile cook the rice.* For 2 cups of Arborio rice combine rice and 3 cups of water or chicken stock (or some ratio of both), and 2 tbsp butter in a pot and bring to a boil. Cover with a tight-fitting lid and simmer on low heat for 20 minutes, or until liquid is absorbed.
3. *Fry the eggs.* While the rice is cooking and the vegetables are nearly done sautéing, create an empty space in the center of the pan with the vegetables to fry the eggs in. Crack the eggs directly into the pan, and scramble them with a fork. It is okay if the vegetables and raw egg mix together.
4. *Combine.* When the eggs are thoroughly cooked through, add the rice to the vegetable & egg mixture and stir. Add the green onion *greens*, fish sauce, lime juice, chili garlic sauce, and a few more drizzles of soy sauce. Toss and add more sauces, as desired. Serve in bowls with Sriracha and Korean chili flakes for added heat.

*Note:* can also add cashews, raisins, other varieties of peppers, or protein like chicken.