

Fragrant Coconut Ginger Fried Rice with Char Siu - adapted from SassyRadish.com
Serves 4

INGREDIENTS

2 cups good quality rice
1 can coconut milk, water
3 tbsp. vegetable oil
2 tbsp. fresh ginger, minced
2 cloves garlic, minced
3 green onions, cut on the diagonal, white and green parts separated
1/2 cup of cilantro, chopped
2 tbsp. fish sauce
2 tsp. sambal oelek*
1 lime, juiced
1 pound char siu (store-bought Chinese bbq pork)

METHOD

1. Prepare rice and chill. Open the can of coconut milk and remove the solid plug. Save. Pour the liquid coconut milk into the cooker with the rice. Mix the solid milk with enough water to bring the liquid level to the 2 mark in the cooker. Give it a stir and start the cooker. The finished rice will be quite toothsome and seem undercooked. This is fine as it will be cooked further in a wok. Chilled rice is essential to perfect fried rice with separate grains.
2. In a large wok, heat the vegetable oil until shimmering. Add garlic and ginger and cook for one minute until fragrant. Add chilled rice and cook on high for four minutes, stirring constantly. Stopping to take pictures at this point is not advised :)
3. Stir in the white parts of the green onions and half of the cilantro. Cook two minutes, stirring constantly. Add fish sauce and cook one more minute. Add sambal oelek, stir, and add remaining green onion and cilantro. Stir to combine. Add fresh lime juice. Stir and remove from heat. Serve in bowls with sliced bbq pork.

* Sambal oelek is a Chinese chili paste that provides a nice mild background heat. You will find it at your local Chinese grocer and in some grocery stores with a good Asian section.