

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Thai Combo Fried Rice (Kao Pad)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

*Mostly, when we think of Asian meals we include rice. Here's a showy Thai version...*

<i>4 Tbsp light olive oil</i>	<i>1-2 red Serranos, seeded, slivered</i>
<i>1 large white onion, minced</i>	<i>1 tomato, seeded, chopped</i>
<i>1 tsp minced fresh garlic</i>	<i>5 green onions, with tops, minced</i>
<i>½ lb lean pork, diced small</i>	<i>½ lb cooked shrimp or crabmeat</i>
<i>2 kaffir lime leaves, torn into thirds</i>	<i>½ cup cooked diced ham (opt.)</i>
<i>4 eggs, beaten and seasoned</i>	<i>½ cup cooked diced chicken (opt.)</i>
<i>4 cup cooked rice, cooled</i>	<i>2 green onions, shredded lengthwise</i>
<i>2 Tbsp fish sauce (Nam Pla)</i>	<i>1 cucumber, in decorative slices</i>
<i>1 Tbsp Sriracha</i>	<i>3-4 Tbsp cilantro leaves, chopped</i>
<i>1 green bell pepper, seeded, minced</i>	<i>1 lime, in wedges</i>

Heat oil in wok over high heat and stir-fry onion and garlic until garlic is golden but not scorched. Add pork and kaffir lime leaves and stir-fry until pork is just cooked through. Make a hole in center and pour in eggs and scramble quickly. Toss in rice and stir well. Sprinkle sauces over rice, then add peppers, tomato, green onions, shrimp and other meats, stirring between each addition to bring to temperature and combine. Transfer to platter and garnish. Serve hot with extra Nam Pla and Sriracha.

*If you like your fried rice zesty, add some minced hot chile, like jalapeño or Serrano. Almost any meat will work; I've even had duck, and some things I wasn't brave enough to ask about...*

Yield: Four servings as a meal, eight as an accompaniment

Preparation time: 30 minutes

Cooking time: 15 minutes

