

Yellow curry fried rice

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Yellow curry fried rice

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Ingredients (serves 4)

- 400 g free-range [chicken](#) fillet, sliced
- 4 tbsp Valcom yellow curry paste
- 1kg Golden Phoenix jasmine rice
- 2 tbsp vegetable oil
- 3 tbsp Squid brand fish sauce
- 1 tbsp sugar
- 1 large onion, sliced
- 1-2 stalks spring onion, sliced

Method

Stir-fry yellow curry paste with hot oil, until fragrant.

Add meat, stir-fry over high heat, and then add fish sauce and sugar. Stir-fry until the meat is cooked before adding onion.

Add cooked rice and stir through, sprinkle spring onion just before removing from heat.

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