

Pineapple, Coconut and Shrimp Fried Rice by Cordon Pink

1 whole pineapple
8 oz of raw shrimp chopped (deveined, tails and shells removed)
8 oz. steamed white rice
2 cloves garlic chopped
1 fresh red chili (seeded and cut into small pieces)
1 tablespoon fish sauce
1 cup coconut milk (lite or regular)
½ cup sweetened shredded coconut
1 tablespoon pineapple juice
1/2 teaspoon dark soy sauce
2 tablespoons pecans chopped
2 tablespoons canola or vegetable oil
Cilantro leaves for garnishing

Cut pineapple in half. Carefully cut around the edges of the pineapple while still keeping the out skin in tact. Reserve half of the pineapple shape for a serving dish. Use about 1 cup of chopped pineapple for the rice. Set aside.

Heat oil in large fry pan over medium heat. A wok is best, but a frying pan will definitely work great. Saute garlic and red chili until just fragrant. Add shrimp and stir-fry until the shrimp is almost all the way pink. Add rice, pineapple pieces, pineapple juice, coconut milk, coconut and stir. Then add fish sauce and dark soy sauce and stir. Let cook about 5 minutes and then stir in pecans. Spoon into pineapple half and serve immediately garnished with cilantro.