

## Curried Fried Rice



### Ingredients:

- 4 cups cooked and cooled jasmine rice
- 4 gloves of garlic, minced
- 2 fresh green chile peppers, seeded and minced
- 2 shallots, finely minced
- 1 cup fresh tomatoes, finely chopped
- 1/2 cup fresh basil, finely chopped
- 1/2 cup fresh cilantro, finely chopped
- 1/4 cup soy sauce
- 2 tablespoons fresh ginger root, finely chopped
- 2 tablespoons curry powder
- 2 tablespoons butter
- 2 tablespoons sesame oil
- Salt and black pepper to taste
- Juice of one lime

### Directions:

1) Melt the butter in a large skillet over medium-high heat. Add the garlic, peppers, shallots, tomatoes, ginger, curry powder and soy sauce, and cook until the vegetables are softened, about 3 – 5 minutes.

2) Stir in the rice and the sesame oil, and continue to cook until the moisture has soaked into the rice and it's slightly toasted.

3) Stir in the basil and cilantro and season the dish with salt and pepper. Drizzle the fresh lime juice over the rice and serve immediately.