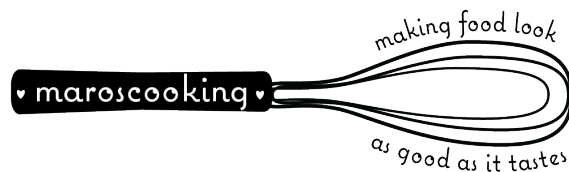


Coconut Vegetable Fried Rice

Ingredients to serve 6 as a side dish

- 2 cups brown rice
- 4 tablespoons fresh minced ginger
- 4 cloves garlic, minced
- 2 tbsp butter
- 1 can coconut milk
- 1½ cups chicken stock
- 3 tbsp peanut oil
- 2 cups edamame
- 3 cups sliced mushrooms, shiitake or baby Bella
- 1½ cups shredded carrots
- 1½ cup snow peas
- 4 scallions thinly sliced
- 1 cup shaved red cabbage
- 4 large eggs
- Soy sauce, for serving
- Roasted broccoli, for serving



Directions:

In a medium saucepan over medium heat, combine half the ginger and garlic with butter. Sauté until fragrant and add rice, stirring to coat thoroughly and beginning to brown.

Add the coconut milk and stock and steam for about an hour (if using brown rice, 20 for white rice). Allow water to be absorbed and let cool.

In a separate skillet, add 2 tablespoons peanut oil and add mushrooms until reduced and releasing water. Add carrots, snow peas and edamame to skillet and cook for about 2 minutes along with remaining ginger and garlic. Remove vegetables and set aside in a bowl.

Add 2 more tablespoons of oil, and quickly scramble eggs. Remove eggs to a dish and add remaining oil (2 tbsp), heat up the skillet and place cooled rice in skillet stirring to heat through. Add steamed vegetables and stir in cabbage and scallions and scrambled eggs.

Add soy sauce if desired and serve some roasted broccoli if you want some additional green. I like to roast the broccoli with a little sesame oil and soy to complement the asian flavors,