

甜叉燒蝦醬炒飯 – Shrimp Paste Rice with Sweet BBQ Pork

2 人用 (servings)

材料 Ingredients

甜叉燒		Sweet BBQ Pork:	
極上燒臘系列叉燒, 切片	50 克	Premium BBQ Product – BBQ Pork, sliced	50 g
椰糖	2 湯匙	Palm sugar	2 tbsp
魚露	2 茶匙	Fish sauce	2 tsp
甜叉燒蝦醬炒飯		Shrimp Paste Rice with Sweet BBQ Pork	
菜油	2 湯匙	Vegetable oil	2 tbsp
蒜茸	1 湯匙	Garlic, minced	1 tbsp
蝦醬	½ 湯匙	Shrimp paste	½ tbsp
飯	1 杯	Cooked rice	1 cup
甜叉燒	½ 杯	Sweet BBQ pork	½ cup
蛋絲	½ 杯	Omelets, sliced	½ cup
炸蝦乾	2 湯匙	Deep fried dried shrimp	2 tbsp
乾蔥片	3 湯匙	Shallot, sliced	3 tbsp
芒果片	½ 杯	Mango, sliced	½ cup
青瓜片	½ 條	Small cucumber, sliced	½ stick
青檸	½ 個	Lime	½ pc

步驟 Directions

甜叉燒

椰糖放入鑊內煮至焦糖、加入魚露及叉燒片慢火煮 10 分鐘

蝦醬炒飯

1. 油落鑊炒香蒜茸、加入蝦醬炒香加入飯 炒至均勻熄火
2. 蝦醬飯放入碗內, 放上甜叉燒, 蛋絲, 乾蔥片, 炸蝦乾 青瓜片, 芒果片

Sweet BBQ Pork

Place the palm sugar in a frying pan, cook until caramelizes, add in fish sauce and sliced BBQ pork and simmer for 10 minutes

Rice Roll

1. Add oil in a frying pan, sauté minced garlic until fragrant, add the shrimp paste and continue stir frying, add in cooked rice and toss well.
2. Transfer shrimp rice in a serving bowl, top with sweet BBQ pork, sliced omelet, sliced shallots, deep fried dried shrimp, sliced cucumber and mango, squeeze in lime juice