

## FRIED RICE IN THE BELLINI



Category: Fish and meat  
main courses

Additional information  
Barbecue

Created: on 2015-05-09  
Qualified by: Supercook AUS  
Suggested by: Badcook  
Total preparation time:  
43:11 Minutes

### INGREDIENTS FOR 6 SERVES

<b>1 piece</b>	onion cut into quarters
<b>50 gram</b>	ham
<b>2 clove</b>	garlic
<b>4 piece</b>	eggs and seasoning (black pepper, salt)
<b>1 can</b>	Coconut milk (400g)
<b>500 gram</b>	water boiling
<b>400 gram</b>	rice, basmati
<b>2 piece</b>	fresh carrots julienned thinly or sliced thinly
<b>1/2 piece</b>	capsicum cubed or sliced
<b>100 gram</b>	frozen peas and corn or fresh baby corn, chopped
<b>100 gram</b>	cashews
<b>1 bunch</b>	broccolini tops
<b>100 gram</b>	baby spinach or bok choy or both
<b>400 gram</b>	cubed meat, eg chicken, firm fish, prawns, bacon, ham etc
	Sauce, either Tamari, Soy or Sweet chilli
<b>700 milliliter</b>	boiling water extra

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).