



# PINA COLADA SHRIMP FRIED RICE



**Vegetable Fried Rice** made with pineapple and served with a coconut cream sauce and sweet chili sauce, topped with breaded coconut shrimp, garnished with cilantro. Yield: 2 Servings

## Ingredients:

2 Cups	<b>Vegetable Fried Rice</b> [#5654390], Prepared According to Package Directions
2 Tbsp.	Vegetable Oil
1 Cup	Pineapple, Diced
12 Each	Coconut Shrimp, Prepared
1 Each	Lime, Halved
Garnish	Cilantro
To Serve	Sweet Chili Sauce

## Coconut Cream Sauce Ingredients:

4 Cups	Coconut Cream
1 Cup	Lime Juice
1 Tbsp.	Sugar
1 tsp.	Garlic, Minced
To Taste	Ginger, Minced
Garnish	Cilantro, Chopped

## Directions:

1. Place the coconut cream, lime juice, sugar, garlic, ginger, and cilantro in a small mixing bowl and whisk to combine. Refrigerate until ready to serve.
2. Heat vegetable oil in a medium skillet over medium heat and add the pineapple.
3. Cook the pineapple for 2 minutes and add the **Vegetable Fried Rice**.
4. Once the rice is warmed through place it on a serving plate and top with the coconut shrimp.
5. Garnish with lime and cilantro, serve with the coconut cream sauce and sweet chili sauce.

