

Recipe

Schezwan Fried Rice

By

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Ingredients

- Basmati Rice – 3 cups
- Green Pepper – 1 cup
- Boiled Sweet Corn – 1 cup
- Shredded Cabbage – 2 cups
- Diced Celery – 1 cup
- Shredded Carrots – 1 cup
- Asafetida – 1 tspn
- Salt – to taste
- Sesame Oil – 3 tblspn

For Schezwan Sauce:

- Diced Tomatoes – 2 cups
- Diced Celery – ½ cup
- Red Chili Paste * – 2 tblspn
- Ginger Paste – 1 tblspn
- Soy Sauce – 1 tblspn
- Vinegar – ½ tblspn
- Tomato Ketchup – 1 tblspn

- Corn Flour – 1/2 tblspn
- Sesame Oil – 1 tblspn
- Celery salt – 1 tspn
- Salt – to taste
- Sugar – to taste

* I use Sambal Olek available in Asian food stores. If you cannot find this or any substitute-you can make it at home by soaking dried red chilies in water and grinding them to a paste

Preparation

1. Cook the rice and keep aside
2. Heat oil in a large wok. Add Asafetida, green peppers and celery and stir fry on high flame till the veggies are cooked but still crunchy.
3. Now add sweet corn and cabbage and stir-fry for 2 minute and finally add shredded carrots and cook for a minute. To this add 2/3rd of the schezwan sauce, soy sauce, celery salt and salt.
4. Finally add rice and mix well. Serve hot along with a remaining schezwan sauce.

For Schezwan Sauce:

1. Heat oil in a pan. Add ginger paste and stir-fry till golden brown. Now add tomatoes and celery and cook till tomatoes are pulpy. Now add all the remaining ingredients except corn flour and cook for 5-10 minutes.
2. Dissolve the corn flour in approx 3 tblspn water and pour in the above mixture while stirring continuously. Cook for 3-4 minutes while the sauce thickens. Cool and store in an air-tight container.
3. This Sauce stays good for a week when refrigerated.

Serves

4-5

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