

Pineapple Jasmine Fried Rice with Shrimp

TOTAL TIME: 30 minutes

1 lb shrimp, peeled and deveined	1 red bell pepper, diced
2 C jasmine rice	2 green onions, chopped
2 C water	2 T soy sauce
1 T Kona Pineapple and 1 T Jasmine Chun Hao Tea (or your favorite Jasmine) mixed and put into 2 teabags)	1 T fish sauce
1 C fresh pineapple, diced	1 T curry powder
1/2 C cashews, toasted	1 t sugar
1/4 C yellow raisins	2 T vegetable oil
1 sm onion, finely chopped	Salt and pepper to taste
2 cloves garlic, minced	Fresh cilantro leaves, chopped (for garnish)
	Lime wedges (for serving)

COOK THE RICE:

Bring 2 cups of water to a boil. Add 1 tablespoon (or 1 teabag) of Kona Pineapple and Jasmine Tea and let it steep for 5 minutes. Strain the tea leaves (or remove the teabag) and return the tea to the pot. Add the jasmine rice to the pot, bring to a boil, then reduce the heat to low. Cover and simmer for 15-20 minutes, or until the rice is cooked and the liquid is absorbed. Fluff with a fork and set aside.

PREPARE THE SHRIMP:

Heat 1 tablespoon of vegetable oil in a large pan or wok over medium-high heat. Add the shrimp and cook for 2-3 minutes on each side until they turn pink and opaque. Remove from the pan and set aside.

COOK THE VEGETABLES:

In the same pan, add the remaining oil. Add the chopped onion and cook until translucent. Add the garlic and red bell pepper, and sauté for another 2 minutes.

ADD THE PINEAPPLE AND RAISINS:

Stir in the diced pineapple and yellow raisins, cooking for another 2 minutes until the pineapple starts to caramelize slightly.

INFUSE THE SAUCE:

While cooking the vegetables, steep the remaining 1 tablespoon (or 1 teabag) of Kona Pineapple and Jasmine Tea in 1/4 cup of hot water for 5 minutes. Strain the tea leaves (or remove the teabag) and set aside.

COMBINE THE RICE AND SEASONINGS:

Add the cooked jasmine rice to the pan, breaking up any clumps. Stir in the soy sauce, fish sauce, curry powder, sugar, and the infused tea. Mix well to ensure the rice is evenly coated with the seasonings.

ADD THE SHRIMP AND CASHEWS:

Return the cooked shrimp to the pan along with the toasted cashews. Stir everything together and cook for another 2-3 minutes until heated through.

FINISH AND SERVE:

Stir in the chopped green onions and season with salt and pepper to taste. Garnish with fresh cilantro leaves and serve with lime wedges.

Kona Pineapple and Jasmine Iced Tea

4 C water

2 T Kona Pineapple and Jasmine Tea
leaves (or 2 teabags)

1/4 C honey or sugar (optional, for
sweetness)

Ice cubes

Fresh pineapple slices and mint leaves (for
garnish)

BOIL THE WATER:

Bring 4 cups of water to a boil.

STEEP THE TEA:

Add the Kona Pineapple and Jasmine Tea leaves (or teabags) to the boiling water. Let it steep for 5-7 minutes.

SWEETEN (OPTIONAL):

If using, stir in the honey or sugar until dissolved.

COOL AND SERVE:

Remove the tea leaves (or teabags) and let the tea cool to room temperature. Pour ice cubes in a pitcher or glasses.

GARNISH:

Garnish with fresh pineapple slices and mint leaves.