

# RECIPE

## Harissa Fried Rice

**MAKES**  
2 servings

**LEVEL**  
Easy

**TIME**  
15 minutes

### INGREDIENTS

2 tablespoons desiccated coconut  
1 teaspoon coriander seeds  
20g nuts (any kind)  
1-2 teaspoons harissa paste  
100g cooked and cooled rice  
1 red onion, diced  
1 garlic clove, minced  
a handful of pomegranate seeds  
a handful of chopped fresh herbs

### HOW TO MAKE IT

1. Toast the coconut, coriander seeds and nuts in a dry frying pan on low heat until the coconut is lightly golden in colour. Remove to a pestle and mortar (or food processor) and bring into a crumb.
2. Fry the dice onion with a splash of olive oil for 5 minutes then add the garlic and toasted ground ingredients.
3. Fry for 1 minute then add the harissa and 1 tablespoon of oil.
4. Add the rice, breaking it up with a spoon as it heats up and turns up the pan heat to ensure you have definite sizzle.
5. once hot, stir in the pomegranate seeds and fresh herbs then serve.