





#### Instructions

Prepare the sauce by whisking together brown sugar, lime juice, soy sauce, fish sauce, sriracha, tamarind paste and garlic. Set aside. You can do this well ahead. This will last a couple of weeks or more in the fridge.

Either use leftover, refrigerated rice or, at least one day before serving the dish, cook rice as per package instructions, fluff and set aside and refrigerate overnight or freeze rice and defrost the day before you want to use it in this dish. It needs to be cold going into the pan, though.

Cut lime wedges, set aside  
Chop peanuts, cilantro, set aside.

Shred Brussels Sprouts and grate carrots and set aside.

Scramble egg, season with salt and pepper and set aside.

Heat oil in deep, large skillet over medium-high heat.  
Char brussels sprouts shavings, and set aside on a large plate.  
Add a splash of extra oil and char carrots - cook them until they begin to caramelize, but don't let them get too soft.

Add more oil to the pan and add veggies, whites of green onions, and garlic and cook until fragrant, about 60 seconds. Add eggs and cook and scramble until eggs are nearly set (they should still be a little wet), about 1 minute. Transfer egg mixture to a small bowl.

Next, add veg oil to skillet and heat til hot. Add fluffed rice and cover partly with lid or splatter screen, because it's likely to pop. Don't let it steam, though. Try to let it sizzle 5-7 min (depending on the heat of your cooktop) without stirring to develop a little bit of a crunchy bottom. When a little bit of crunch has developed, add sauce - THE SAUCE IS POWERFUL, I probably use about .25 C to 2 Cups of rice. Taste as you go. When you're satisfied, and then add egg mixture.

Top rice with chopped cilantro and peanuts. Serve with lime wedge