

Puttanesca Fried Rice

Serves 4-6 | 30 minutes (plus cooked rice) prep + 20 minutes cook time

My friend Tommy Habetz introduced me to Italian fried rice a few years ago. It's a simple but brilliant concept: use the Chinese technique for fried rice with Italian pasta sauces. Tommy made fried rice cacio e pepe with pecorino cheese and black pepper, and a version with sausage and rapini. They were delicious.

3 cups of cooked Koda Farms Kokuho Rose rice

2 tablespoons Pantellerian salt-packed capers

1/2 cup of Oil-cured Olives

1 tablespoon + 1/4 cup of extra virgin olive oil, divided

A few cloves of garlic

Several anchovy filets

Half 28oz can of Dinapoli Crushed Tomatoes

Fine Sea Salt, to taste

Parsley, to serve

Burlap and Barrel silk chile, to serve (optional)

Step 1 The best rice for frying is left over from the day before. As cooked rice cools, the starches undergo a physical change called retrogradation that makes the rice more firm and less sticky. If you don't have leftovers already, cook some Koda Farms Kokuho Rose rice the day before you make the fried rice. You want about 3 cups of cooked rice.

Step 2 Soak a couple of tablespoons of Pantellerian salt-packed capers in cold water for about 15 minutes, then drain.

Step 3 Squeeze the pits from about a half cup of oil-cured olives and chop coarsely.

Step 4 Chop a few cloves of garlic and a several anchovy filets and cook them gently in a tablespoon of olive oil; don't let the garlic get brown, just soft. Add the capers to the garlic and anchovies.

Step 5 Add half of the can of tomatoes (transfer the rest to a container and freeze or store in the refrigerator for up to 5 days). Let the sauce simmer for a few minutes, then set aside.

Step 6 Let the leftover rice come to room temperature and break up any clumps. Pour about ¼ cup of extra virgin olive oil to cover the bottom of a heavy 10-12 inch skillet, get it hot enough to shimmer, and add the rice. Stir fry for a few minutes, scraping the bottom of the pan as needed, until all the grains are coated with oil and starting to brown slightly.

Step 7 Stir in the sauce, which will be salty from the olives and capers, and taste the rice, adding more salt if needed. Remove from the heat and sprinkle with chopped parsley; serve with Burlap and Barrel silk chili for a little extra heat.