

Pork Fried Rice

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Here's a dinner solution that's on the table in under 10 minutes. You'll love it!

Ingredients:

1 tablespoon vegetable oil
½ pound boneless pork loin, cut into ½-inch cubes
½ cup finely chopped onion
½ cup shredded carrot
½ cup shredded green cabbage
½ cup finely chopped celery
2 cups cooked white rice, cold
2 tablespoons soy sauce
¼ cup sliced scallions

Directions:

- 1) Heat oil in a wok over medium-high. Add pork and cook until no longer pink, stirring, about 4 minutes. Add onion, carrot, cabbage, and celery; cook until soft-crisp, stirring, about 4 minutes.
- 2) Add rice and soy sauce to wok, stirring to mix. Cook until golden and slightly crisp, stirring, about 3 minutes. Top with scallions and serve.