



# #MakeItGAP

## RECIPES

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## 15-MINUTE PORK FRIED RICE

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**YIELD:** Serves 4

**INGREDIENTS:**

2 Tbsp. peanut oil  
1 lb. ground pork  
3 Tbsp. oyster sauce, *separated*  
1 Tbsp. soy sauce  
3 green onions, *chopped*  
3 cloves garlic, *minced*  
3 eggs, *beaten*  
1 cup mixed vegetables (carrots, peas, corn)  
3 cups leftover steamed rice  
Salt to taste  
2 tsp. sesame oil

**PREPARATION:**

Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat until hot. Add the ground pork. Stir and cook until browned, about 2 minutes.

Add the green onion, garlic, and 2 tablespoons oyster sauce. Stir and cook for 1 minute.

Add the rice. Cook while stirring to mix everything together. Add the remaining 1 tablespoon oyster sauce and the soy sauce. Stir to mix the sauce with the other ingredients.

Add the mixed vegetables. Stir everything together and cook until the vegetables defrost, 1 minute or so. Move everything to one side of the pan. Add the remaining 1 tablespoon oil to the other side of the pan.

Add the beaten eggs. Let the bottom set for a couple seconds. Scramble the eggs and use your spatula to cut them into small pieces. Mix the eggs in with the other ingredients.

Taste the rice and add salt to adjust the seasoning, if needed, then mix well again. If you like slightly crispy rice, let the rice sit on the hot pan for 20-30 seconds without stirring.

Add the sesame oil and mix everything again. Transfer the fried rice onto serving plates.

Serve hot as a main or side dish.

*Recipe adapted from omnivorescookbook.com*