

# PORK FRIED RICE

READY IN ABOUT 35 MINS

## INGREDIENTS

### FRIED RICE

1 1/2 cups jasmine rice  
2 1/4 cups boiling water  
3/4 tsp salt  
1 brown onion  
2 carrots  
1/2 cabbage  
1 baby bok choy  
4 eggs  
600g pork mince (chicken or beef mince will also work)  
1 clove garlic, minced (optional)  
1 Tbsp soy sauce  
250g frozen peas

### SOY DRESSING

1/4 cup soy sauce  
1 Tbsp Worcestershire or soy sauce  
1 Tbsp water  
1 tsp brown sugar  
2 tsp vinegar  
1 tsp honey  
1 tsp oil

### TO SERVE

1 pack chopped peanuts

**YUM RATING** ★★★★★

## METHOD

1. **BRING** a full kettle to the boil.
2. **COOK RICE** Combine rice, boiling water measure and salt in a pot and bring to the boil. As soon as it boils, cover with a lid and reduce to lowest heat to cook for 12 minutes. Turn off heat and leave to steam, still covered, for a further 5 minutes. Do not lift lid during cooking.
3. **PREP DRESSING** In a bowl, mix all soy dressing ingredients together and set aside.
4. **PREP VEGGIES** Finely dice onion; grate carrots; thinly slice cabbage until you have 3-4 cups worth; thinly slice bok choy.
5. **COOK EGG** While rice is steaming, whisk eggs with a pinch of salt in a bowl. Heat a little oil in a fry-pan or wok on medium-high heat. Pour eggs into pan and cook for about 2 minutes, remove from pan and thinly slice. Reserve pan.
6. **COOK PORK** Return pan to heat with a drizzle of oil and cook onion for about 2 minutes, until softened. Add pork, garlic and soy sauce and cook for 5-6 minutes, until cooked through. Transfer to a large bowl.
7. **COOK VEGGIES** Add a little more oil to pan and stir-fry carrots and cabbage for 2-3 minutes. Remove from pan and add to bowl with cooked pork.
8. **FINISH FRIED RICE** Reduce heat to low-medium. Add cooked rice, bok choy, peas and soy dressing to pan and stir-fry for 1 minute. Return pork and veggies to pan and toss to combine. Alternatively, add stir-fried rice to bowl with cooked mince and mix to combine. Season to taste with extra soy sauce.
9. **SERVE** pork fried rice with sliced egg and chopped peanuts.