

# Jamaican Fried Rice

## Ingredients

- 1 piece of pork
- A little bit of oil
- 1 egg
- 1 medium carrot,
- $\frac{1}{2}$  small onion,
- 1 garlic clove
- 1 tsp jerk paste
- $\frac{1}{2}$  a chilli
- A piece of ginger
- $\frac{1}{4}$  cup frozen peas and corn
- $\frac{1}{2}$  cup cooked rice
- 1 tablespoons soy sauce
- $\frac{1}{2}$  tsp oyster sauce
- 1 spring onion

## Method

1. Boil the rice and sieve.
2. Cut up the pork into bite size and put to the side.
3. Peel and dice up the carrots.
4. Peel and grate ginger
5. Cut the onion, garlic, chilli and spring onion finely.
6. Whisk up the egg in a jug.
7. Fry the egg and make into an omelette. Remove from the pan and set to the side.
8. Fry the pork till its starts changing colour to a golden brown.
9. Add carrots and onion to the pan, cook for a few minutes
10. Add the garlic, ginger chilli, peas and corn and cook for a minute.
11. Add in soy sauce, oyster sauce, jerk paste and stir for 1-2 minutes.
12. Add in the cold rice and egg, pork and mix for 1-2 minutes. (There should be no white grains of rice left)

13. Serve with spring onions as garnish