

Pork 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
- $\frac{1}{4}$ cup frozen peas
- $\frac{1}{2}$ cup cooked rice
- 2 tablespoons soy sauce
- 1 tablespoons 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. Cut the onion, garlic and spring onion finely.
5. Whisk up the egg in a jug.
6. Fry the egg and make into an omelette. Remove them from the pan and set aside.
7. Fry the pork till its starts changing colour to a golden brown.
8. Add carrots and onion to the pan and cook for a few minutes.
9. Add the garlic and peas and cook for a minute.
10. Stir in soy sauce and oyster sauce and stir for 1-2 minutes.
11. Add in the cold rice, egg and mix for 1-2 minutes. (There should be no white grains of rice left)
12. Serve with spring onions as garnish.