

Pork Fried Rice

Ingredients

- 1 1/2 lb pork shoulder roast, cubed
- 3 T salad oil
- 6 green onions, sliced thinly
- 1 c chinese cabbage, shredded
- 1 c mung bean sprouts
- 3 c cooked steamed rice
- 1 T sesame oil
- 1/4 c soy sauce
- 1 egg, beaten

Instructions

Chop pork shoulder into 3/4" cubes; place in freezer bag; freeze.

To prepare: thaw pork cubes before cooking. Heat salad oil in wok until hot; carefully add cubed pork. Stir-fry until completely cooked; remove pork from wok and reserve.

Add onions, cabbage and bean sprouts to oil remaining in wok; stir-fry just until tender-crisp. Remove vegetables from wok and reserve with pork.

Add cooked rice to oil remaining in wok (add 1 to 2 tablespoons oil if necessary) and fry lightly until each grain is separate, coated and hot.

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Return vegetables and pork to wok and mix with rice until hot; add sesame oil and soy sauce to taste.

Push rice mixture up wok sides and add beaten egg to bottom of wok; cook and stir until set. Toss egg lightly with fried rice; serve hot.