

PORK FRIED RICE

Prep Time: 25 minutes | Cook Time: 20 minutes | Servings: 6

INGREDIENTS

6 cups cooled cooked rice
1 1/2 cups cubed cooked pork
2 teaspoons vegetable oil
1/2 cup finely chopped fresh mushrooms
1/4 cup vegetable oil, divided
1 tablespoon soy sauce
3 stalks celery, diced
3 green onions, finely chopped
2 cloves garlic, finely chopped
1 large carrot, diced
One 1-inch piece fresh ginger, finely chopped
1/2 small onion, diced
1/2 red bell pepper, diced



INSTRUCTIONS

Cook pork in a pan until it is no longer pink (3-5 minutes). Remove from heat and set aside. Cook rice separately and set aside. Using the same pan you use to cook the pork, heat 2 teaspoons vegetable oil in a skillet over medium heat; cook and stir mushrooms until liquid has evaporated, and mushrooms are browned, about 15 minutes. Set mushrooms aside. Fluff cooked rice with a fork and stir in 1 tablespoon vegetable oil to separate the grains. Set it aside. Heat the remaining 3 tablespoons vegetable oil in a large skillet or wok over medium heat. Cook and stir pork, garlic and ginger until fragrant, about 1 minute. Add celery, onion and carrot. Cook and stir until vegetables begin to soften, 3 to 4 minutes. Stir in bell pepper and cooked mushrooms just until combined. Add in cooked rice, lightly tossing until rice is heated through and thoroughly combined with pork and vegetables. Stir in soy sauce, remove from heat and sprinkle green onions over the top.