



Pork Fried Rice

Serves 4

- ½ pound pork tenderloin (chicken or shrimp)
- 1/4 cup plus 2 tablespoons **Kikkoman Sweet Soy Sauce** separated
- 1 teaspoon ground ginger
- 3 tablespoons grapeseed or stir-fry oil separated
- ½ pound pork tenderloin (chicken or shrimp)
- 1 garlic clove minced fine
- ¾ cup carrots
- ¾ cup fresh peas
- 1 bunch green onions chopped white part only
- 1 package **VeeTee rice**
- 2 eggs, scrambled (optional)
- Sesame oil to taste

1. Dice the pork into ¾ inch pieces and place in a bowl. Add ½ cup Kikkoman Sweet Soy Sauce and ground ginger and stir. Set aside.
2. Add one tablespoon oil to a hot pan or wok and scramble the eggs. Set aside.
3. Add the remaining 2 tablespoons oil to the pan and add the pork and stir-fry for 1-2 minutes. Add the garlic and stir-fry for only 30 seconds.
4. Add the carrots, onions and peas and stir-fry for 2-3 minutes. Add the rice and stir-fry for 2-3 minutes. Add the sweet soy sauce and stir-fry for 2 minutes.
5. Add the scrambled eggs and sesame oil and stir-fry for 30 seconds. Serve immediately with the Coppola Claret Wine. *There will not be any leftovers.*



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