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Pork Fried Rice Recipe

Author: Cherchies® Specialty Foods

PORK FRIED RICE RECIPE

Ingredients (marinade)

- 1 red pepper- coarsely chopped
- 1 yellow pepper- coarsely chopped
- 1 medium red onion- coarsely chopped
- 2/3 cup orange juice
- 1/4 cup soy sauce
- 1/4 cup Teriyaki sauce
- 2 Tablespoons (Tbsp) olive oil
- 1 1/2 teaspoons (tsp.) ground ginger
- 1 1/2 teaspoons (tsp.) Cherchies® Garlic 'n Herbs

Seasoning

- 1 Tablespoons (Tbsp) white balsamic vinegar
- 1 Tablespoons (Tbsp) Cherchies® Champagne Mustard or Cherchies® Hot Banana Pepper Mustard
- 1 teaspoon (tsp) Sriracha sauce

Fried Rice Ingredients

- 3 Tablespoons (Tbsp) olive oil
- Rotisserie chicken or leftover meat, chopped (We used leftover pork for this recipe)
- 5 cups cooked white rice (you can substitute brown rice as I often do unbenounced to my family;)
- 1 teaspoon (tsp) chili powder
- 1 10 oz. pkg. frozen sweet peas
- 2 large eggs, slightly beaten

Preparation

1. Combine the peppers and chopped onions and the rest of the marinade ingredients in a large zip-top bag and marinate for at least 30 minutes. Then remove the peppers and onions with a slotted spoon, reserving the marinade for later.
2. In the meantime, cook the rice according to directions on the package.
3. After the peppers and onions have marinated, cook the pepper and onions with 3 Tablespoons olive oil in a large skillet until veggies are slightly tender (depending on the size of the skillet, you may have to make in batches and then mix in a large bowl).
4. Add rice, peas, chili powder and 1/2 of marinade. Cook for two minutes on medium stirring constantly. Add eggs and rest of marinade. Continue to cook and stir, until eggs are cooked. Hint: If you have a large enough skillet or griddle, move the rice and veggies into a ring with the middle left for the eggs, then mix when egg is cooked. Here you have it, quick and easy fried rice! Enjoy:)



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