

# Classic Pork Fried Rice - A Chinese Takeout favorite

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/sesame-oil-pork-recipe-chinese>

## Ingredients:

- 1 tablespoon hot water
- 1 teaspoon honey
- 1 teaspoon sesame oil
- 1 teaspoon Shaoxing wine optional
- 1 tablespoon soy sauce
- 1 teaspoon dark soy sauce
- 1/4 teaspoon white pepper
- 5 cups jasmine rice cooked, add 1 teaspoon oil to rice when cooking
- 1 tablespoon oil
- 1 medium onion diced
- 1 pound Chinese BBQ pork cha siu cut into 1/2 inch chunks, [click here for our cha siu recipe!](#)
- 1 teaspoon salt
- 2 eggs scrambled
- 1/2 cup bean sprouts
- 2 scallions chopped

## Nutrition:

1. Calories: 940 calories
2. Carbohydrate: 190 grams
3. Cholesterol: 105 milligrams
4. Fat: 9 grams
5. Fiber: 3 grams
6. Protein: 20 grams
7. SaturatedFat: 1 grams
8. Sodium: 940 milligrams
9. Sugar: 3 grams

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