

Chinese Pork Fried Rice

Yield: 1 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-pork-fried-rice-recipe>

Ingredients:

- 1 cup rice
- 1/2 cup char siu pork / or any other leftover bbq meat
- 1/2 cup frozen vegetable mix thawed, or use fresh diced vegetables
- 2 tablespoons finely chopped onion
- 2 cloves garlic finely chopped
- 1 egg
- 1 teaspoon Shaoxing wine /, chinese rice wine
- 3/4 teaspoon light soy sauce
- 3 drops sesame oil
- 1 tablespoon cooking oil

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 210 milligrams
4. Fat: 21 grams
5. Fiber: 2 grams
6. Protein: 12 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 320 milligrams
9. Sugar: 1 grams

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