

Pork Fried Rice

Yield: 8 min
Total Time: 20 min

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

Ingredients:

- 1 inch ginger peeled and grated
- 1 clove garlic peeled and grated
- 2 tablespoons tomato sauce
- 1 tablespoon soy sauce or tamari
- 1/8 cup water
- 1/8 teaspoon pepper
- 2 eggs
- 1 pinch cane sugar
- 4 cups cooked rice
- 2 green onions white parts chopped, slice and reserve green parts for garnish, optional
- 1 clove garlic minced
- 2 cups pork cooked, cubed
- 1 cup cooked vegetables
- 2 tablespoons extra-virgin olive oil divided

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 75 milligrams
4. Fat: 7 grams
5. Protein: 9 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 160 milligrams
8. Sugar: 1 grams

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