

RECIPE: Kao Pad – Fried Rice with Pork or Chicken

Ingredients

100Gr pork or chicken
200Gr steamed rice
50Gr carrots
50Gr tomatoes
1 Chinese kale
1 spring onion
1/4 onion, diced
1 egg
1 tablespoon soy sauce
1/2 tablespoon oyster sauce
1/2 teaspoon refined sugar
1 pinch of salt

Preparation

Heat up the oil and pan-fried the garlic until it turns golden-brown, then add the pork and panfry until it is tender. Add an egg and panfry until it is nearly cooked. Add steamed rice and pan fried for a few minutes, add all vegetables, sauces and panfry until the vegetables are tender. Add spring onion and serve on a plate.