

HAWAIIAN FRIED RICE

INGREDIENTS

3 cups of cooked rice (day old works best)
1 cup cooked diced pork
½ red bell pepper diced
½ small onion finely chopped
1 green onion finely chopped
1 tsp minced garlic
1 tsp minced ginger
3 Tbsp soy sauce
1 Tbsp oyster sauce
1 tsp sambal oelek
1 tsp sesame oil
1 Tbsp olive oil
1 cup chopped fresh pineapple
3 Tbsp chopped fresh cilantro (for garnish)
¼ cup frozen peas
¼ cup raw or roasted unsalted cashews



Prep Time
10 min



Cook Time
5 min



Portion
4 ppl

DIRECTIONS

1. On medium heat add sesame oil to the frying pan.
2. Add pork, onion and red pepper. Stir and cook til slightly brown, about 2 minutes.
3. Add garlic, ginger and green onion and continue cooking for 1 minute, being careful not to burn the garlic.
4. Add rice, olive oil and cashews and stir to combine.
5. Add soy sauce, oyster sauce, sambal oelek and stir to combine. Keep stirring ensuring the rice doesn't burn but gets thoroughly coated in the sauce.
6. Then add pineapple and peas and cook until they are heated through. Turn off heat, add cilantro and serve right away.