

Korean Fried Rice with Vegetables Recipe

Ingredients: Serves 1

50 g cabbage
2 rice-bowls of cold steamed white rice (preferably left overnight)
50 g shredded pork
30 g green broccoli florets
30 g cauliflower
1 tablespoon chicken oil
1 piece shallot, peeled and sliced
1 tablespoon chopped scallions
1 teaspoon ground ginger
1 egg
salt and pepper to taste

Method:

Cut cabbage, green broccoli and cauliflower into small cubes and leave aside. Heat chicken oil in a frying pan and toss-fry shallots until fragrant. Add ground ginger, shredded pork and stir-fry until done. Add scrambled egg, stir thoroughly and then add steamed white rice and mix well. Put in all vegetables and stir fried over medium heat until done. Season with salt and white pepper powder. Serve hot and with extra Kim Chi by the side, if desired.

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