



## YOUR HOME BISTRO

*Personal Chef Service*

**Chef Pam Smith**

**[www.yourhomebistro.com](http://www.yourhomebistro.com)**

**636-938-9933**

### **Szechwan Pork and Vegetable Fried Rice**

*4 Servings*

#### Szechwan Marinade

|               |                                   |
|---------------|-----------------------------------|
| 3 tablespoons | soy sauce                         |
| ½ tablespoon  | oyster sauce                      |
| 1 tablespoon  | hoisin sauce                      |
| 1 tablespoon  | sesame oil                        |
| 2 teaspoons   | ginger root                       |
| 1 tablespoon  | chili garlic paste                |
| ¾ pound       | pork tenderloin, cut for stir fry |
| 2 tablespoons | peanut or vegetable oil           |
| ½ teaspoon    | sesame oil                        |
| 2             | dried red chilies                 |
| ½ cup         | onions, chopped                   |
| 1 cup         | carrots, cut in small cubes       |
| 1 clove       | garlic, minced                    |
| 3 cups        | cooked rice                       |
| 2 tablespoons | soy sauce                         |
| 2 cups        | snow peas                         |
| 1 can         | baby corn, drained                |
| 2 eggs        |                                   |
| ¾ cup         | green onion, diagonally sliced    |

1. Prepare marinade by blending all ingredients. Add pork and marinade 2 to 3 hours in the refrigerator.
2. Heat one tablespoon of oil and a few drops of sesame oil in a large skillet or wok until very hot. Add the dried red chilies and sauté briefly.
3. Add the marinated pork and stir fry quickly until just cooked. Transfer cooked pork to a bowl.
4. Add the remaining peanut and sesame oil to the pan and heat. Stir fry the onions and carrots until tender crisp.
5. Add the rice, garlic, and soy sauce to the hot pan. Cook, stirring quickly.
6. In a small bowl, gently mix eggs with a fork.

7. Push the rice and vegetable mixture to the sides of the pan to form a clear space in the center. Pour the eggs into the center and cook. Combine the cooked egg with the rice. Remove from heat.
8. Cool slightly, then add the cooked pork, snow peas, corn and green onions. Stir to combine.
9. Cool to room temperature. Package and freeze.

**Heating Instructions:**

Thaw overnight in the refrigerator. Heat on the stovetop or in the microwave until hot. If dry, sprinkle lightly with water or chicken broth.