



Perry's
STEAKHOUSE & GRILLE®
RARE & WELL DONE®

Perry's Pork Fried Rice

MADE WITH OUR FAMOUS PORK CHOP

Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

INGREDIENTS

2 Cups	Day Old Rice, leftover rice
1 Small	Onion, small dice
3 TBS	Vegetable Oil
2 Large	Eggs, whisked for scrambling
8 oz.	Leftover Pork Chop, small dice
1 tsp	Garlic Salt
½ tsp	Chile Flakes
¼ tsp	Black Pepper
½ Cup	Frozen Peas and Carrots
2 TBS	Tamari
2 tsp	Toasted Sesame Oil
3 Stalks	Scallions

INSTRUCTIONS

Use a wok shaped pan if you have one. Heat on high and add 1 TBS oil to the pan. Whisk the eggs in the oil until fluffy. Remove from the pan and save.

Add more oil and fry the onion with the pork over high heat. Season with the garlic salt, chile flakes and black pepper. Cook until the onion is tender. Add more oil to the pan then add the rice and mix well. Allow the rice to brown on the bottom, without stirring, until crispy rice happens. Add the peas and carrots, Tamari and the reserved scrambled eggs. Toss in the sesame oil and the scallions and serve.

For more recipes, visit PerrysSteakhouse.com/PorkChopRecipes.