



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

INGREDIENTS:

8 oz. Perry's Famous Pork Chop leftovers, small dice
2 cups day old rice, leftover rice
1 small onion, small dice
3 tbsp. vegetable oil
2 large eggs, whisked for scrambling
1 tsp. garlic salt
½ tsp. chile flakes
¼ tsp. black pepper
½ cup frozen peas and carrots
2 tbsp. tamari sauce
2 tsp toasted sesame oil
3 stalks scallions

Pork Fried Rice YIELDS: 4 SERVINGS

Two leftovers are getting a little TLC with this simple Pork Fried Rice. Day old rice and Perry's Famous Pork Chop are transformed into a takeout favorite with toasted sesame oil, chile flakes and fresh scallions creating depths of nutty, spicy and savory flavors in every bite.

INSTRUCTIONS

- Use a wok shaped pan if you have one. Heat on high and add 1 tbsp. 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.

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