



Pork Fried Rice

Serves 10-12

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- 1 lb pork loin, diced small**
- 1 can water chestnuts, sliced**
- 6 scallions, sliced**
- 2 med carrots, chopped**
- 2 celery stalks, chopped**
- 3 Tbsp canola oil**
- ¼ cup soy sauce**
- 3 cups rice**
- 6 cups water**

Cook rice: in a large saucepan, boil water, stir in the rice, cover and reduce heat. Simmer for 20 minutes or until all liquid is absorbed.

Heat oil in a large wok; stir fry pork for 3-4 minutes; add celery and carrots; stir fry for 4-5 minutes. Add scallions and cook until slightly soft; stir in water chestnuts and cooked rice. Add soy sauce and toss well.

Serve as side on plate with Orange Chicken.