

KANSOM
AUSTRALIA

Unmatched Fine Foods

**PORK FRIED RICE WITH
ABALONE MILD CHILLI SEA SAUCE**



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INGREDIENTS

1 Tsp	Kansom Australia's Abalone Mild Chilli Sea Sauce
30 g	Lean Pork
1	Egg
50 g	Mixed Vegetables
1 Cup	Steamed Rice
1	Spring Onion
1/3	Egg White
1/5 Tbsp	Salt
1/3 Tbsp	Cornstarch
1/2 Cup	Olive Oil

METHOD

- 1.** Mix together the egg white, salt and cornstarch, and set aside.
- 2.** Shred the pork, scramble the egg, and dice the spring onions and mixed vegetables of your choice.
- 3.** Add the oil into the wok, and stir fry the pork. Then add in the onion and egg and stir fry.
- 4.** Add in the mixed vegetables with the spring onion and stir fry. Combine with egg white, salt and cornstarch. Then add 1 teaspoon of Abalone Mild Chilli Sea Sauce.
- 5.** Mix well together in the wok to serve.

