

BLACK SESAME PORK FRIED RICE – EASY RECIPE

Black Sesame Pork Fried Rice is made easy when using leftover cooked pork chops or chicken and store bought stir-fry sauce and rice. This is my go-to Asian recipe when I'm in a hurry to get dinner on the table. Your family will love that this easy dinner recipe. It looks and tastes like a restaurant quality meal.



The beautiful clay pot picture above was gifted to me by my sweet friend [Chef Ava Marie](#) the [Autistic Chef](#) and Owner of [Autism Cooks](#) food blog. It's stunning, and the perfect vessel for this satisfying meal.

I HOPE YOU ENJOY THIS BLACK SESAME PORK FRIED RICE RECIPE!



Fried Rice with Black Sesame Pork-EASY RECIPE

2017-03-06 23:10:37



Serves 4

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Prep Time

10 min

Cook Time

6 min

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10 min

Cook Time

6 min

Ingredients

1. 3 1/2 cups cooked rice (from store deli hot foods)
2. 2 left over cooked pork chops or cooked chicken (I used left over smoked chops from dinner the night before)
3. 1 cup frozen peas
4. 1/2 cup shredded carrots
5. 1/2 cup sweet onion chopped
6. 2 teaspoons minced garlic
7. 2 tablespoon sesame oil
8. 1 tablespoon soy sauce
9. 2 tablespoon vegetable oil, divided
10. 2 eggs, beaten
11. 1/4 cup stir fry sauce (House of Tsang Classic Stir Fry Sauce)
12. 1/2 teaspoon black sesame seeds
13. 1/2 cup green onion, for garnish

Instructions

1. Slice leftover pork into thin strips. Prep all vegetables.
2. Preheat a large skillet or wok over medium high heat.
3. Pour sesame oil into pan. Cook sweet onion, carrots, peas, and garlic for 2 minutes stirring frequently. Slide mixture to the side of the pan using a spatula. Add eggs and scramble. Once the eggs are done mix with cooked vegetables. Remove mixture from pan and set aside.
4. Add 1 tablespoon vegetable oil to hot pan. Once the oil is hot add 1/4 cup stir fry sauce and sliced pork. Cook for 2 minutes stirring frequently. Add black sesame and toss. Remove cooked pork from pan and set aside until ready to plate.
5. Add remaining tablespoon of oil to pan. pour in cooked rice and vegetables, and add soy sauce. Toss to combine and heat through.
6. Taste for seasoning. Add a drizzle more sesame oil and more stir fry sauce to taste.
7. To plate the dish, scoop out portion into a clay pot. Add slices of cooked pork to each serving and sprinkle with chopped green onion.
8. Serve and enjoy!

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

FRIED RICE WITH BLACK SESAME PORK



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