

Cheesy Pork Fried Rice

A delicious and comforting main dish combining savory pork, gooey cheese, and fluffy rice, all stir-fried to perfection.



Main Dish

25 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup diced pork
- 1 cup cooked rice
- 1/4 cup shredded cheese
- 2 tbsp soy sauce
- 1/2 cup mixed vegetables (optional)
- 1 egg
- 1 tbsp vegetable oil
- Salt and pepper to taste

Steps

- 1 Heat vegetable oil in a pan over medium heat.
- 2 Add diced pork and cook until browned.
- 3 Push pork to the side and crack the egg into the pan, scrambling it.
- 4 Mix in cooked rice and soy sauce, stirring well.
- 5 Add mixed vegetables if using, cook until heated through.
- 6 Sprinkle shredded cheese on top and cover until melted.
- 7 Season with salt and pepper, then serve hot.