

Melissa-Minnesota

Pork Fried Rice

- 1 tablespoon vegetable oil
- 8 medium green onions, sliced (1/2 cup)
- 1 clove garlic, finely chopped
- 1 1/2 cups water
- 1/2 cup barbecue sauce
- 1 tablespoon soy sauce
- 1 cup frozen mixed vegetables
- 2 cups uncooked instant rice
- 1 pork tenderloin, cooked and cubed

Heat oil in 10-inch skillet over medium-high heat. Cook onions and garlic in oil about 2 minutes, stirring occasionally, until onions are crisp-tender. Stir in water, barbecue sauce, soy sauce and vegetables. Heat to boiling; remove from heat. Stir in rice and pork. Cover and let stand about 5 minutes or until liquid is absorbed.

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