Crab and Pork Fried Rice Recipe

Ingredients:

2 tablespoons oil

1 clove garlic, finely grated

1 teaspoon finely grated fresh ginger

1/2 cup chopped cooked pork

4 cups hot cooked rice

1/2 cup chopped scallions

1 teaspoon salt or to taste

Method:

Heat oil in a wok and put in garlic, ginger, crab and pork at once. Stir fry until very hot, add rice and continue stir frying until rice is fried. Add scallions and sprinkle salt over. Toss well to mix, taste and add more salt if necessary. Serve hot.

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