

Fragrant Oriental Rice Recipe

Ingredients:

2 bowls fragrant rice
1 piece streaky pork, cut into small bite-sized pieces
1 white cabbage, washed and cut into pieces
2 tablespoons dried shrimps, cleaned and drained
3 dried Shiitake mushrooms, soaked and sliced
1 carrot, julienned
4 cloves shallot, peeled and sliced
2 red chilies, removed seeds and cut into strips
Cooking oil

Seasonings:

3 tablespoons soy sauce
Pepper to taste
1/2 tablespoon sugar

Method:

Wash rice and soak for about 5 minutes. Heat a little oil in wok to fry streaky pork. When the pork releases oil and turns slightly brown, add shallots, dried shrimps and Shiitake mushrooms, stir-fry until aromatic. Add in soy sauce, pepper and sugar. Add carrot and white cabbage, stir-fry over high heat. Then add rice and stir-fry again until aromatic. Pour in 2 bowls of water, cover and simmer over low heat for 15 minutes (The amount of water should be equivalent to the quantity of rice). Then continue to simmer for another 5 minutes. When ready, off heat and leave covered for 5-10 minutes before serving.

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