

# Pork Fried Rice

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**YIELDS:**  
4 serving(s)

**PREP TIME:**  
15 mins

**TOTAL TIME:**  
30 mins

**CAL/SERV:**  
577

## Ingredients

SAVE  
TO MY  
RECIPES

- 2 **tblsp.** vegetable oil, divided
- 3 large eggs, lightly beaten
- 1/2 onion, chopped
- 1 carrot, peeled and cut into 1/4" pieces
- 1/2 **lb.** ground pork
- kosher salt
- Freshly ground black pepper
- 1 **tblsp.** grated ginger
- 2 cloves garlic, minced
- 1 **c.** frozen peas
- 4 **c.** cooked white rice
- 2 **tblsp.** low-sodium soy sauce
- 1 **tblsp.** hoisin sauce
- 3 scallions, thinly sliced
- 1 **tsp.** sesame oil

[See All Nutritional Information](#)

## Directions

### Step 1

In a large skillet over medium heat, heat 1 tablespoon vegetable oil. Add eggs and let sit for a few seconds before lightly scrambling and folding the egg mixture over itself. Remove from skillet and set aside.

### Step 2

In the same skillet, heat remaining tablespoon oil then add onion and carrot. Cook, stirring occasionally, until the vegetables are tender. Add the ground pork to the skillet and season with salt and pepper, then cook until the pork is no longer pink and is starting to caramelize. Stir in ginger, garlic, and peas and cook until fragrant, about 1 minute.

### Step 3

Add the rice then stir in soy sauce, hoisin, scallions, and sesame oil. Toss to combine and fold in scrambled eggs. Serve immediately.

