



## Fried Rice with Xo Sauce



Here is another simple recipe for leftover rice and Xo sauce. This recipe uses soy mince which absorbs the flavours really well, (you can't make the dish completely vegan/vegetarian as the Xo contains shellfish) but it works perfectly with Turkey, Chicken or Prawns. **serves 4-6**

### INGREDIENTS

- 500g minced pork
- 200g soy mince (optional)
- 500g cooked rice
- 1 tbsp vegetable oil
- 1 onion, finely chopped
- 5 cloves garlic, crushed
- a thumb-sized piece of ginger, grated
- 2 tbsp xo sauce
- 1 tbsp peanut butter
- 1 tbsp each sesame oil and soy sauce
- 1 tsp prawn paste (optional)
- 5 eggs, lightly scrambled



- to garnish: 4 spring onions, finely chopped, & a handful of chopped coriander

## RECIPE

1. In a large wok heat the vegetable oil and gently fry the onion, garlic and ginger.
2. Add the mince/meat and xo sauce and fry until cooked.
3. Add the soy sauce, prawn paste, sesame oil and peanut butter, and cook for a couple of minutes.
4. Add the eggs and rice and stir until heated through.
5. Scatter with the spring onions and coriander and serve.