



Korean-Style Fried Rice

Ingredients

- 0.25 kg Pork Belly
- 1 tbsp Vegetable Oil
- 4 cloves Garlic
- 1 pc Onion
- 0.5 cup Carrots
- 0.5 cup Kimchi
- 1 tbsp Chili Paste
- 4 cups Cooked Rice
- 0.5 cup corn kernels
- 1 sachet MAGGI® Oyster Sauce 30g
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 stalk Scallion
- 2 tsp Sesame Oil
- 1 tbsp Vegetable Oil
- 2 pcs Egg
- 0.25 tsp MAGGI® Magic Sarap® 8g

Instruction

1. Sauté pork in oil using a large wok until crispy. Push pork on the side of the wok. Sauté garlic, onion, carrots and kimchi in the same wok for 1 minute. Add chili paste and cook for another minute.
2. Add rice and corn kernels. Gently fluff and cook for 2 minutes.
3. Season with MAGGI Oyster Sauce and MAGGI MAGIC SARAP®. Stir in scallion and sesame oil. Transfer on a serving plate and set aside.
4. Preheat the same wok and add oil. Fry eggs and season with MAGGI MAGIC SARAP®. Place fried egg on top of the fried rice and serve immediately.

Nutrition

Carbohydrates	128.38 g
Energy	877.2 kcal
Fats	30.95 g
Protein	17.75 g

40 Minutes

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