KIKKOMAN

Sticky pork, red pepper and sesame stir fry recipe

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

200 g	long grain rice
1 tbsp	sunflower oil
1	red onion, sliced
400 g	lean pork, diced
2	red peppers, deseeded and sliced
1 tbsp	sesame seeds
1 tsp	Chinese Five Spice powder
3 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
1 tbsp	maple syrup
200 g	frozen peas, steamed
1	egg, beaten
	Red chilli, sliced to garnish

PREPARATION

Step 1

Rinse the rice and place in a saucepan. Add enough boiling water to cover the rice by 2.5cm. Cover and simmer for 15 minutes.

Step 2

Meanwhile, heat the oil in a wok or large frying pan and add the onion. Fry for 2 minutes then add the pork and peppers, and stir fry for 4 minutes. Stir in the sesame seeds, Chinese Five Spice powder, Kikkoman Soy Sauce and maple syrup. Stir fry for 2 minutes.

Step 3

Meanwhile, heat a non-stick frying pan and add the egg. Stir until it has cooked and then fold into the cooked rice with the peas. Toss well and spoon into bowls. Top with the pork and garnish with the sliced red chillies.