

Pork Fried Rice

THM-Friendly: S

- 1 bag of cauliflower rice
- 2 Tbsp. sesame oil
- 1 tsp. coconut oil
- 2-3 Tbsp. Bragg's Liquid Aminos (more or less to taste)
- 1 tsp. garlic, minced
- 1/4 cup green onions, chopped
- 2 whole eggs
- 1/2 lb. pork stir fry pieces

Cut pork into small chunks and cook for 5 minutes in coconut oil.

To the pan, add the bag of frozen cauliflower rice. Add 1 Tbsp. of the sesame oil, the Bragg's Liquid Aminos, the minced garlic, and the green onions.

Cook until browned and cauliflower is tender.

Add the remaining sesame oil and push to the side of the pan.

Crack 2 eggs into the pan and scramble with a spatula.

Let cook for a minute and then mix into rice.

enJOY!

