

# Pork stir fried with bacon and rice

Recipe for 4 persons



## Description

Pork tenderloin stir fried with honey and soy sauce. Fried rice with bacon!

## Note

You can swap the type of rice. This dish is very versatile. Careful when adding salt to the rice, the soy sauce is well seasoned.

## Ingredients

### Pork stir fry

- 600 Gr Filet mignon of pork
- 50 Ml Canola oil
- 1 Unit(s) Onion
- 20 Ml Soy sauce
- 75 Gr Black sesame seeds
- 75 Gr Sesame seeds
- 4 Turn(s) Fresh ground black pepper
- 15 Gr Honey
  
- Salt and pepper

### Fried Rice

- 250 Gr Basmati rice
- 150 Gr Bacon
- 1 Unit(s) Zucchini
- 125 Gr Peas
- 1 Unit(s) Red pepper
- 50 Gr Butter
  
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### Mise-en-place

Cut the pork into 1 inch cubes. Slice the onion finely. Roast the sesame seeds and let them infuse in the honey for a while. In a pot of hot, salted water, cook the peas for 8 minutes. Afterwards, drop them in an ice bath to set the color. Cube the zucchini and bell pepper. Cut the bacon in little strips, lardons.

### Pork stir fry

In a hot skillet with a drizzle of vegetable oil sauté the pork cubes until they are browned on all

sides. Remove the pork from the pan and finish cooking in the oven for 8 minutes. Using the same pan, add a drizzle of oil and sauté the onion for a 2 minutes until it becomes translucent. Add the soy sauce and reduce by half, at medium low heat. Add the honey and sesame, bring to a boil to bring every ingredient together, then add the pork and cook for 1 minute or so at medium heat.

### Fried rice

Rinse the rice under cold water until the water is clear. Add 1 1/2 times the volume of water for rice. Add salt and bring the pot to a boil. Once it boils, lower the heat to low and simmer the rice for 10 minutes. Afterwards, set the rice aside, cover and cloth on top and let it rest for 5-6 minutes to allow the remaining liquid to be absorbed. In a wok, sauté the bacon bits until they become crunchy. Add the cubed vegetables and sauté for 2 minutes. Add the cooked rice and mix to meld all the flavors. Serve immediately.

**Bon appétit!**