



RECIPE | TOMATOES

TOMATO FRIED RICE WITH PORK BELLY



95 min
PREP.

20 min
COOKING



6



easy

1 hr 55 min

INGREDIENTS

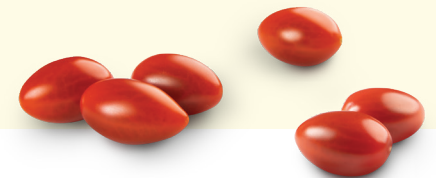
- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 4** eggs
- 4** garlic cloves, minced
- 3** green onions, sliced and divided
- 2** hot chiles, deseeded and finely chopped
- 1** yellow onion, diced
- 1 lb** pork belly, diced
- 6 cups** white rice, cooked
- ½ cup** basil leaves, divided
- 2 tbsp** soy sauce

- 1 tbsp** fish sauce
- 2 tsp** olive oil
- 1 tsp** salt
- 1 tsp** pepper

Recipe created by *Isabella Saba*

DIRECTIONS

- 1** In a bowl, mix together the pork belly with 1 tablespoon soy sauce, ½ teaspoon salt, and ½ teaspoon pepper.
- 2** In a large pan over medium heat, fry the pork belly until crispy and golden, about 8 minutes. Remove and set aside in a bowl.
- 3** In the same pan, add the yellow onion and cook for 1 minute. Add in garlic, chiles, and white part of green onions. Stir until fragrant.
- 4** Next, add tomatoes, and the remaining salt and pepper. Reduce to medium heat and cook for 4 minutes, until tomatoes soften.
- 5** Add the pork belly, cooked rice, remaining soy sauce, and ¼ cup basil. Stir to combine.
- 6** In the pan, while mixing, spread ingredients to edge of the pan creating a well. Crack the eggs into this well. Once the whites of the eggs are cooked, stir everything together and add in the fish sauce.
- 7** Remove from heat and plate. Garnish with the green part of the green onions, and the remaining basil. Serve and enjoy!



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