



Pineapple Pork and Egg with Basmati Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 small pork chops, in strips
2 eggs
2 pineapple rings, chopped
Half a small red onion, chopped
2 celery sticks, chopped
100g basmati rice
1 tbsp soy sauce
1 tsp honey
Olive oil

Instructions

- 1) Gently boil the rice for about 20 minutes. Drain, rinse with cold water and add a little oil.
- 2) Meanwhile, boil the eggs and leave to simmer for 5-10 minutes, depending on how hard-boiled you like them.
- 3) Fry the pork strips in the soy sauce and honey.
- 4) Mix the pork, pineapple, celery and red onion into the rice.
- 5) Quarter the eggs and nestle on top of the dish.