

Pork Chops with Pineapple Fried Rice

recipe from Tasty Kitchen .com



1/2 whole Pineapple, cut into spears and skewered

2 cups, brown rice, cooked

6 whole pork chops

1 tbsp. Butter

1 tbsp. Canola Oil

1 large onion, sliced

6 tbsp. soy sauce

1 tbsp. rice wine vinegar

2 tbsp. honey

1 tbsp. sriracha, or other hot sauce

3 cloves garlic pressed

2 whole eggs

2 1/2 cup frozen peas

2 tbsp. soy sauce

1. Cook rice according to package instructions. Set aside.
2. Grill or sauté pineapple spears until they have good marks/color. Set aside.
3. Heat butter and oil over medium high heat, then add the pork chops to the pan. Saute on both sides until they have nice color.
4. Add sliced onions and work them into the crevices between the chops. Shake the pan and move the onions around and let them cook for a good couple of minutes.
5. When onions are starting to soften , add soy sauce, rice wine vinegar, honey, and hot sauce. Shake the pan, stir it around and let it cook and bubble up for another couple of minutes until chops are finished cooking. Remove chops to a bowl.
6. Cook sauce a little longer until it thickens. Then pour over chops in the bowl.
7. Add a small amount of oil and the garlic to same pan, then add eggs. Scramble.
8. Add peas and rice to the pan. Stir and cook for several minutes.
9. To serve place fried rice on a platter. Place pineapple around the edge. Then top the rice with pork chops and pour sauce over the whole thing.

