

Duck Fried Rice

Savannah · 30/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

4

Description

This duck fried rice is how I like to use up leftovers from our favorite takeout meal of Chinese roast duck and barbecued pork. The ingredient amounts can vary depending on what leftovers you have but fried rice dishes are very forgiving.

Ingredients

- - 1 cup chopped Chinese roast duck meat
- skin and fat separated - ½ cup thinly sliced Chinese barbecued pork - 6 green onions
- thinly sliced - 2 tablespoons soy sauce - 2 eggs
- beaten - 3 cups cooked and chilled long-grain rice - salt and pepper to taste

Instructions

1. Cook duck skin and fat in a wok or large skillet over medium heat until skin is crispy and fat has rendered
2. about 10 minutes. Increase the heat to medium-high and stir in duck meat
3. pork
4. 1/2 of the green onions
5. and soy sauce. Cook and stir until meats are heated through
6. about 5 minutes. Add rice and toss together until rice is hot and sizzling
7. about 5 minutes. Make a wide well in the middle of rice
8. exposing the bottom of the pan. Pour in beaten eggs and stir until scrambled. Stir scrambled eggs into rice along with remaining green onions. Toss and stir until rice is very hot
9. about 5 minutes. Season to taste with salt and pepper before serving.