

Spicy Pork & Tomato Rice Bowl

Prep Time: 15 minutes

Cooking Time: 30 minutes

Servings: 4 servings

Ingredients:

- 300 g pork shoulder, thinly sliced
- 200 g tomato, diced
- 100 g onion, finely chopped
- 1/2 tsp cayenne pepper
- 200 g rice, uncooked
- 30 ml mayonnaise

Instructions:

1. Cook rice according to package instructions.
2. Heat a pan over medium heat. Add pork and cook until browned, about 5 minutes.
3. Add onion and tomato to the pan. Cook for 10 minutes, stirring occasionally.
4. Stir in cayenne pepper. Cook for an additional 5 minutes.
5. Serve pork and vegetable mixture over cooked rice. Top each serving with 1 tbsp of mayonnaise.

Nutritional Information:

Calories: 650 kcal

Protein: 25 g

Carbs: 85 g

Fat: 20 g

Cooking Tips:

For a budget-friendly alternative, use ground pork instead of pork shoulder. Adjust cooking time as needed.