# Gapao rice

Cooking time : 15 min
Serving size: **4 servings**



## Ingredients

Ground pork   200g
Garlic  1clove
Paprika(Red ,Yellow ,Orange).
   1/3each
Basil  (as you like)
Eggs  4
Oyster sauce  1/2tsp
Fish sauce  1/2tsp



## How to cook

1.   Put a tbsp of oil and the ground pork in a skillet.
2.   Add chopped garlic after lightly frying.
3.   Add paprika cut into 5mm squares and fry over high heat.
4.   Add fish sauce, oyster sauce and basil. Mix well.
5.   Place next to rice on a plate with a fried egg.

Urakawa high school students  Group 9