



# San Choy Bow

NIBBLEDISH CONTRIBUTOR

## Ingredients

-2 Iceberg Lettuces, separated into leaves -500 grams of Pork Mince or Beef lean -2 small Carrots, grated -1 tin of Water Chestnuts, sliced and diced -2 large cloves of Garlic, chopped finely -1/2 bunch of Eschallots, sliced, keep separated the white ends and the green top -3 tablespoons of Oyster Sauce -3 tablespoons of Sweet Thick Soy or Kecap Manis -Splash of Sesame Oil -Salt & Pepper to season

## Instructions

To start in a large pan, fry on a high heat the Eschallot white ends and garlic in some peanut oil with a sprinkling of salt for a couple of minutes. Then add your mince and brown. Next step is to throw in the grated carrots, water chestnuts, oyster sauce, sweet thick soy and sesame oil. Stir and bring to a simmer. Allow to bubble for a couple of minutes until the sauce seems to thicken and look syrupy. Taste for seasoning. Then toss through your green eschallot tops. Your ready to go. All you have to do now is put a big spoonful into a lettuce cup, roll it up and munch your brains out. This is seriously good stuff. Enjoy :)