



# Stir Fried pepper with prawns and lean pork

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 fresh green pepper, cut in bite size

a few grey prawns, shelled and deveined

sliced lean pork(marinated with soy sauce, pepper & corn flour)

garlic chopped

salt to taste

vegetable oil

## Instructions

1. saute garlic in hot oil till fragrant.
2. add pork, and stir fry till half cooked.
3. add green pepper, stir fry for a minute. add a bit of water or stock at this point if it's dry.
4. add prawns, stir fry.
5. add salt. stir fry.
6. finally, add 1/4 cup of water or stock and simmer for 30 seconds.
7. serve.