



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.