Rice cake with pork

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 package of rice cakes
- 0,5 kg of porkneck
- 2 spoons of rice wine
- 2 spoons of light soy sauce
- 2/3 cloves of garlic, minced
- 2/3 spoons of Guilin Chilli sauce
- 3 spring onions, diced
- 2 spoons of oil

Instructions

1. soak the rice cakes overnight
2. slice the pork and marinate with rice wine and soy sauce (can be also overnight)
3. drain rice cakes and set aside
4. heat the oil, add garlic, then add meat
5. fry until meat is no longer raw
6. add Guilin Chilli sauce, mix
7. add rice cakes, mix
8. let the cakes couple of minutes to get the fragrance of the meat sauce and sprinkle with spring onion