



Colourful stir-fry sirloin

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of pork sirloin, sliced
- 1 table spoon of soy sauce
- 1 table spoon of rice wine
- 2 cloves of garlic, minced
- 1,5 table spoon of Sichuan pepper, crushed
- 1 carrot, peeled and sliced
- 1/2 red bell pepper, sliced
- 1/2 onion, cubed
- 1/2 leek, sliced
- 3 leaves of Napa Cabbage, sliced
- 1 table spoon of powder ginger
- 2 table spoons of soy sauce
- 1 table spoon of potato starch
- 2 spoons of water
- 1/4 cup of chicken stock
- 2 spring onions, sliced
- 2 table spoons of oil

Instructions

1. Marinate pork in soy sauce and rice wine, about 30 min.
2. Heat 1 spoon of oil in wok, add garlic and Sichuan pepper, fry 1 min, add pork, fry till done.
3. Remove meat from the wok.
4. Heat 1 spoon of oil, add onion, red pepper, carrot, stir-fry 3 minutes, add leek and cabbage, stir-fry 2 min, return meat to the wok, mix well.
5. Mix sauce ingredients, powder ginger, soy sauce, water, chicken stock, potato

starch.

6. Pour sauce into the wok, mix well, heat 2 min.
7. Sprinkle with spring onion and serve with jasmine rice.