



Steamed pork with hot bean sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 400 grams of pork shoulder, finely sliced
- 1 stalk of green onion
- 1/4 of red bell pepper, cubed
- 1/2 of green chili, sliced
- 2 table spoons of Chili flavour black beans sauce - I have used Lao Gan Ma brand
- 1 table spoon of light soy sauce

Marinate:

- 1,5 table spoon of rice wine
- 1 table spoon of light soy sauce
- 2 table spoons of corn flour

Instructions

1. Mix marinate ingredients and pour over meat slices, marinate min. 1 hour.
2. Mix meat with bean sauce and arrange on plate, sprinkle with red pepper.
3. Steam 10 min.
4. Sprinkle with green chili, spring onion and soy sauce.
5. Serve.