Pickle sour mustard stir fry with pork (kiam chai)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 bag Pickle sour Mustard
- 1/4 lbs ground pork

- 1/4 sugar
- water
- 4 red chili (slices)

Instructions

- Wash and soak for 30minutes pickle sour mustard
- After that, thin slice it.
- In a pan, cook ground pork. after golden brown and cook, add pickle sour mustard, chilli and sugar.
- Add some water ,let it simmer and cover with lid.
- After the water evaporate , stir a while and its ready to be serve.