



# Pork san choy bow

**SERVES: 2**

Preparation

**50**  
mins

Cooking

**15**  
mins

Serving & Presentation

**5**  
mins

Total time:

**70 MINUTES**

## INGREDIENTS



¼ teaspoon  
sesame oil



¼ teaspoon  
crushed garlic



1 pinch ginger



200 g pork mince



½ tablespoon soy sauce



½ tablespoon oyster sauce



3 spring onions,  
finely sliced



2 wombok leaves,  
shredded finely



1 shiitake mushroom,  
soaked, finely sliced



2 water chestnuts,  
finely sliced



10 bean shoots



4 lettuce cups



¼ cup crunchy fried noodles

## METHOD

- 1 Place sesame oil, garlic and ginger into a frying pan or wok and shallow fry. Heat until fragrant.
- 2 Add pork mince. Using a wooden spoon, break up the mince into small pieces so it's not stuck together. Cook thoroughly.
- 3 Stir in soy sauce, oyster sauce, spring onions, wombok leaves, mushrooms, water chestnuts and bean shoots.
- 4 Evenly divide the pork mixture between the 4 lettuce cups.
- 5 Top each cup with fried noodles.



RECIPES: **Red meat, poultry and seafood**  
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