

ed meat, poultry and seafood

## Pork san choy bow

## INGREDIENTS



1/4 teaspoon sesame oil



200 g pork mince



3 spring onions, finely sliced



10 bean shoots



1/4 teaspoon crushed garlic



1/2 tablespoon soy sauce



2 wombok leaves, shredded finely



4 lettuce cups



1 pinch ginger

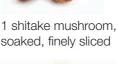




soaked, finely sliced



2 water chestnuts, finely sliced





1/4 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.
- Evenly divide the pork mixture between the 4 lettuce cups. 4
- 5 Top each cup with fried noodles.



SERVES:2

**70 MINUTES** 

