

Pork San Choy Bau

Preparation time:
12
minutes

Cooking time:
8
minutes

Serves:
4

Ingredients:

1 tablespoon peanut or vegetable oil
500g pork mince
3 shallots, trimmed and thinly sliced
2 teaspoons finely grated fresh ginger
2 garlic cloves, finely chopped
1½ tablespoons soy sauce
¼ cup oyster sauce

1 teaspoon sesame oil
227g can water chestnuts, drained and chopped
8-10 chilled trimmed Iceberg lettuce leaves

To serve:

Shredded shallots and coriander leaves

Cooking instructions:

- 1 Heat a wok over high heat. Add oil and swirl to coat wok. Add pork and cook, breaking up mince, for 3-4 minutes until pork changes colour.
- 2 Add shallots, ginger and garlic. Stir-fry for 1 minute.
- 3 Add soy sauce, oyster sauce and sesame oil. Stir-fry for 1-2 minutes until pork is almost cooked through.
- 4 Toss through water chestnuts. Stir-fry for 1 minute. Spoon pork mixture into the chilled Iceberg lettuce leaves. Top each with shredded shallots and coriander leaves and serve.



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