

Ground Pork with Beijing Sauce Recipe

Ingredients: Serves 2

225g ground pork, beef or chicken
½ cup minced onions
1½ cup total (diced) frozen or fresh vegetables
2 tablespoons soy sauce
1 tablespoon water
1 tablespoon sweet bean paste
½ tablespoon cooking wine
½ teaspoon sugar
1 teaspoon cornstarch
1 teaspoon sesame oil

Method:

Rinse frozen or fresh vegetables and drain. Microwave for 3 minutes and set aside. Heat 3 tablespoons of oil and stir-fry onions until fragrant. Add the ground meat, stir-fry until color changes. Add the soy sauce, water, sweet bean paste, cooking wine, sugar, cornstarch, sesame oil and mix well. Return to the pan; mix well and serve hot with rice.

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