

## **Pig Tongue with Scallions Recipe**

(Taiwanese Recipe)

**Ingredients:** Serves 4

150g pig's tongue  
1 stalk scallions (sectioned)  
1 no. (30g) tomato (sliced)  
4 tablespoons water

**Seasoning:**

½ teaspoon sesame oil  
1 teaspoon ginger juice  
2 teaspoons oyster sauce

**Method:**

Rinse the pig's tongue and cut into thin slices. Then, blanch into boiling water until cooked through. Remove and rinse in cold water and then drain in a colander. Keep aside. Heat up 1 tablespoon oil to sauté the pig's tongue slices with ginger juice until aromatic. Add in tomato, sectioned scallions, water and the rest of seasoning, stirring constantly over a high heat until well combined. Dish up and serve hot.

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