

Pork Strings with Chinese Cabbage Recipe

Ingredients: Serves 4

120g pork strings
600g Chinese cabbage
1 tablespoon chopped scallion

Seasonings A:

2 teaspoons soy sauce
2 tablespoons water
1 teaspoon cornstarch

Seasonings B:

½ tablespoon soy sauce
salt to taste
cornstarch paste

Method:

Marinate pork with seasonings A for 20 minutes. Cut Chinese cabbage to wide strips, rinse and drain. Stir-fry pork with 3 tablespoons of oil, remove pork. Add scallion, stir-fry for a while. Add Chinese cabbage in, stir-fry until cabbage turn soft. Add soy sauce, salt and ⅔ cup of water, cook until cabbage is very soft. Add pork strings in, mix and then thicken with cornstarch paste. Remove and serve.

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