

## Preserved Mustard with Pork Shreds Recipe

(Taiwanese Recipe)

### Ingredients A: Serves 4

50g pork  
20g Chinese mushrooms (soaked)  
40g preserved mustard  
20g carrots  
30g fresh lettuce

### Ingredients B:

20g fried peanuts  
1 teaspoon fried sesame seeds  
1 tablespoon garlic powder  
1 bowl (250ml) chicken broth

### Seasoning:

½ teaspoon oyster sauce  
1 tablespoon sugar  
a drop of dark soy sauce

### Method:

Cut all ingredients A into fine shreds. Spread the fresh lettuce shreds on a platter. Keep aside. Heat up 2 tablespoons oil to stir-fry shredded pork until fragrant or until the color changes. Add in seasoning and stir well, then pour in chicken broth, bring to a boil. Blend in shredded Chinese mushrooms, preserved mustard, carrots and fried peanuts, bring back to a boil. Simmer over a medium heat until the sauce is slightly dry, add in garlic powder, stir well. Thicken with a little cornstarch solution. Remove from heat, place over to the lettuce shreds. Sprinkle with sesame seeds. Serve hot.

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