

Spicy Stir-Fried Pork with Long Beans Recipe

Ingredients: Serves 4

100g lean pork
100g long beans (diced)
2 stalks celery (diced)
1 teaspoon chopped garlic
2 red chilies (diced)
3-4 dried red chilies (chop into small pieces)

Seasonings A:

1 teaspoon soy sauce
½ teaspoon cornstarch
a little of sugar
2 teaspoons water

Seasonings B:

1 tablespoon hot chili paste
1 tablespoon soy sauce paste
2 tablespoons water

Method:

Cut the lean pork into small cubes or you may use the ground pork. Mix with seasonings A, marinate for 10 minutes. Rinse diced long beans, celery and red chilies. Heat 2 tablespoons of oil to stir-fry pork, add garlic and two kinds of chilies in. Stir-fry until fragrant. Add the diced long beans in, stir for a while, add seasonings B, mix evenly. Add celery in at last, turn off the heat and mix evenly. Serve.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]