

Stir-Fried Cucumber with Minced Pork Recipe

Ingredients: Serves 2

250 g minced pork
200 g cucumber
2 tablespoons of salt
1 tablespoon spicy soy bean paste
½ teaspoon rice wine
1 teaspoon sugar
½ tablespoon mashed peeled garlic

Method:

Cut the cucumber, with the skin on, into pieces and marinate with salt for 2 hours. Drain off the juice then wash off with cold water and drain. Heat 2 tablespoons oil in a frying pan and stir-fry spicy soy bean paste, mashed peeled garlic until fragrant and add minced pork, rice wine and sugar. Stir to mix well. When pork separates and are cooked, set aside to cool. Mix cucumber and pork together and stir well. Serve cold or hot.

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