

## Stir-Fried Kimchi with Pork Belly Recipe

(Korean Recipes)

**Ingredients:** Serves 4

250g pork belly, beef fillet or sirloin, thinly sliced  
1 teaspoon vegetable oil (if using beef)  
500g sour kimchi, tightly packed, squeezed gently,  
and sliced into 1-inch pieces  
½-1 teaspoon ground red pepper  
1 red chili, thinly sliced (optional)  
1 teaspoon sugar  
1 teaspoon minced garlic  
1 leek, upper green portion only, thinly sliced  
½ teaspoon sesame oil  
½ teaspoon toasted sesame seeds (optional)

**Warm Tofu:**

300g firm tofu, cut into bite-sized pieces  
Toasted black sesame seeds, to garnish

**Method:**

Stir-fry the pork belly in a dry wok for 3 minutes (the natural oil rendered from the pork belly should be sufficient). If using beef, heat the vegetable oil in a wok and stir-fry the beef over high heat until it changes color. Add the kimchi, red pepper, chili, sugar, garlic and leek, and stir-fry for 1 minute. Reduce the heat to medium and cook for 7 minutes, stirring from time to time until the meat has absorbed the flavor of the kimchi. Remove from the heat and add the sesame oil and sesame seeds. Prepare the Warm Tofu by placing the tofu in a mesh basket with a long handle and carefully lowering it into a pot of boiling water. Cook for 30 seconds to heat through (longer if using tofu directly from the refrigerator), then drain. Place the stir-fried pork belly in the center of a serving plate and surround with pieces of tofu. Garnish the tofu with the black sesame seeds and serve with rice. A sour kimchi is best for this dish as the juice is absorbed into the meat and vegetables. You may need to adjust the amount of ground red pepper used, depending on the spiciness of the prepared kimchi.