

Stir-Fried Leeks and Bamboo Shoot Recipe

Ingredients: Serves 4

100g pork strings
80g yellow leek
1 bamboo shoot
a little of red chili shreds

Seasonings A:

1 teaspoon soy sauce
2 teaspoons water
½ teaspoon cornstarch

Seasonings B:

Salt to taste
3 tablespoons water
a few drops of sesame oil

Method:

Marinate pork strings with seasonings A for 30 minutes. Trim yellow leek, cut into 3-4cm sections. Boil bamboo shoot with the husk until done (about 30-40 minutes). Peel off husk and then shred it. Heat 2 tablespoons of oil to stir-fry pork strings until done, add bamboo shoot and continue to stir-fry. Add salt and water, stir over high heat. Add leek, stir-fry only for few seconds until done. Turn off the heat. Add red chili shreds and then drizzle sesame oil in, mix and then remove to a plate.

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