

Stir-Fried Pork with Pickled Beans Recipe

Ingredients:

100g lean pork
100g pickled long beans
2 stalks celery
1 teaspoon chopped garlic
2 red chilies
3-4 dried red chilies

Seasonings A:

1 teaspoon light 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 pickled long beans, squeeze it dry, cut into small cubes; cut celery and red chilies; chop dried chilies into small pieces. Heat 2 tablespoons of oil to stir-fry pork, add garlic and two kinds of chilies in. Stir-fry until fragrant. Add the pickled 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.

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