

Stuffed Green Pepper with Pork Recipe

Ingredients: Serves 4

150g ground pork
10 pieces small green pepper
1 tablespoon chopped scallions

Seasonings A:

1 teaspoon chopped scallions
1 teaspoon soy sauce
a pinch of salt
¼ teaspoon sesame oil
1 teaspoon cornstarch
2 tablespoons water

Seasonings B:

2 teaspoons soy sauce
1 tablespoon sugar
1 tablespoon vinegar
¼ teaspoon salt
1 cup water
a few drops of sesame oil

Method:

Chop ground pork and chopped scallions again for a while, mix with other seasonings A in a bowl. Cut off the stem of green pepper, remove all the seeds inside. Make a small cut near the end. Put the meat in a plastic bag, cut a small hole in a corner of the plastic bag. Squeeze the meat into green peppers, stuff the pepper as full as you can. Heat 1 tablespoon of oil to fry green peppers over low heat. When the surface browned, add seasonings B, (except the sesame oil). Cook over low heat after it boils. Simmer for 8-10 minutes until the sauce is slightly thickened, add sesame oil.

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