

Chinese 5 Spice Pork

A magnificent combination of Oriental masterpieces come together to create this delicious meal.

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Shopping List

600 g	lean pork cut into thin strips
1 tbs	freshly minced garlic
1 tbs	freshly minced ginger
1 tsp	fish sauce
2 tbs	sweet chilli sauce
½ tbs	ground chinese 5 spice powder
1½ cup	cornflour
24	snake beans sliced into 1/3rds
1	red onion diced into large pieces
½	red capsicum sliced into wide strips
1 tbs	mushroom soy sauce
2 tbs	abc kecap manis sweet soy sauce

Method

Marinate pork in the garlic, ginger, fish sauce, sweet chilli sauce and Chinese 5 spice for 10 minutes.
Coat in the corn flour and cook the pork by shallow frying quickly in small batches. Set aside on absorbent paper.
In a hot frying pan heat 1 tsp of oil.
Stir fry the beans, red onion and capsicum for 1 minute.
Add the soy sauces and cook a further 2 mins.
Serve immediately while hot.