



Pork San Choy Bau

Method

Heat oil in a wok and cook ginger, garlic and shallots over medium heat for 1 minute. Add pork and chestnuts and cook over medium heat for 6-7 minutes. Stir in sauces and cook for a further 2 minutes. Toss through coriander and peanuts.

Serve in Dolcecos topped with bean sprouts and carrot.

Ingredients (Serves 4-6)

- 1 tablespoon vegetable oil
- 1/2 teaspoon ginger, finely grated
- 1 teaspoon garlic
- 4 large shallots, finely chopped
- 500g pork mince
- 230g water chestnuts, drained and roughly chopped
- 1 tablespoon ketjap manis
- 2 tablespoons oyster sauce
- 4 outer leaves of a Dolcecos cut in halves
- 1/2 cup bean sprouts
- 1/2 small carrot, finely shredded
- 1/4 cup chopped coriander
- 1/4 cup chopped peanuts