



Sliced Pork In Chili Bean Sauce

🕒 45 minutes 🍽️ 4 servings

Ingredients

1 ½ lbs pork loin, cut into very thin slices

2 tablespoons light soy sauce

6 tablespoons fermented chili bean paste (doubanjiang)

2 teaspoons sugar

1 cup water

4 tablespoons vegetable oil

4 garlic cloves, roughly chopped

2-4 teaspoons chili flakes

1 ¼ lbs chinese leaf (napa cabbage), cut into bit-sized pieces

2 teaspoons cornstarch mixed with 1 ⅓ tablespoons water

marinade:

1 tablespoon chinese rice wine

2 teaspoons dark soy sauce

1 tablespoon fermented chili bean paste (doubanjiang)

2 teaspoons cornstarch

Directions

- 1** Mix the marinade ingredients in a bowl. Place the sliced pork into the marinade. Massage the marinade into the meat and set aside for 30 minutes.
- 2** While the pork is marinating, in another bowl, combine the light soy sauce, chili bean paste, sugar and water, then set to one side.
- 3** Place a wok over a medium-high heat and, once hot, add the oil and marinated pork and stir-fry for 1 minute.
- 4** Add the garlic and chili flakes, fry for 45 seconds and then pour in the sauce mixture, giving everything a good stir.
- 5** Add the cabbage and continue to stir-fry for a further 1-2 minutes.
- 6** Give the cornstarch mixture a mix and slowly add to the sauce, stirring constantly. Once your sauce has thickened, remove from the heat and transfer to a serving plate.