



## CHILI MISO PORK STIR-FRIED WITH CHOY SUM

One of our staple dishes.

Quick and tasty, you can enjoy it with rice, noodles even or wraps with lettuce!  
It can be the fillings for spring rolls.

### Ingredients:

- 300g Pork Mince
- 1 of Choy sum(Chopped)
- 2 - 3 TBSP of Chili Miso Paste
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- Option
- - Firm tofu
- - Carrots
- - Onion
- - Cypsicum
- - Mushroom

### Directions:

1. Preheat the pan with medium-high heat, and add 1 Tbsp oil.
2. Add the pork mince and cook, breaking it up as you go. Cook for 3-4 minutes until the pork is cooked through. Then add the Chili miso paste and cook for 1 minute.
3. Add Choy sum then stir for another 2-3 minutes.
4. Serve it over rice or noodles.

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