



bit spicy

Cambodian Stir Fried Pork with Tofu & Beansprouts

This Cambodian stir fry is a very simple dish, to which the beansprouts (one of our favourite ingredients) add a lovely subtle flavour. Chinese leeks would normally be used, but we have gone for the much easier- to-source options of a red pepper and spring onions. **serves 4**

- 500g minced pork
- 250g tofu, cut into 1.5cm cubes
- 2 packets or 600g beansprouts
- 1 red pepper, thinly sliced
- finely chopped fresh chillies (optional)
- 4 spring onions, sliced on the diagonal
- 1 tbsp vegetable oil
- 3 tbsp soy sauce
- 2 tbsp each of oyster and fish sauce
- 4 cloves garlic, crushed
- 1 tsp salt
- 2 tsp brown sugar
- 100ml water

1. Mix the sauces with the salt, sugar and garlic.
2. Heat the oil in a wok and fry the pork and tofu together, breaking up the mince so that it doesn't clump.
3. When the meat is cooked add the sauce and water and bring to the boil.
4. Once it is bubbling add the pepper and optional chillies and cook for a couple of minutes.
5. Add the beansprouts and stir in just before removing from the heat.
6. Scatter with the spring onions and serve with plain rice.