



Phat no Mai - Pork with Bamboo Shoots



This fresh and easy stir fry recipe uses bamboo shoots and pork fillet. If you can track down large chunks in a tin (online or from an Asian supermarket), then these have the best texture, but if you only have the thinly sliced variety these will work almost as well and taste just as good! **serves 2**

INGREDIENTS

- 200g pork fillet, very thinly sliced
- 3 tbsp oil
- 4 cloves garlic, crushed
- 1 tbsp each of fish sauce, sweet chilli sauce and oyster sauce
- 2 tbsp soy sauce
- 1 tsp brown sugar
- 1 tsp cornflour
- 200g bamboo shoots, sliced if you are using large pieces
- 1 red pepper, sliced
- 2 spring onions, sliced



- chopped coriander to serve

RECIPE

1. Marinate the pork in all the sauces for about an hour - this makes it tender.
2. Heat the oil in a wok and quickly fry the garlic.
3. Add the meat in the juices and the sugar and bring to the boil, stirring all the time.
4. Add the red pepper and cook for a couple of minutes.
5. Add the bamboo shoots and cook briefly until heated through.
6. At this point add the corn flour and stir until the sauce is slightly thickened.
7. When you are ready to serve, stir in the spring onions and coriander and serve with rice.