

Stir-fried Pork With Hot Bean Paste

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-hot-bean-paste-recipe>

Ingredients:

- 1 teaspoon sugar
- 3 tablespoons chicken stock
- 1 tablespoon soy sauce
- 1 tablespoon black vinegar
- 3 tablespoons hot bean paste
- 1 tablespoon Shaoxing wine
- 1 cup snow peas
- 1 knob ginger
- 1 handful coriander leaves
- 4 tablespoons peanut oil
- 2 spring onions
- 2/3 pound pork fillet
- pork

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 70 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 24 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 300 milligrams
9. Sugar: 3 grams

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