

# Stir Fried Hairy Gourd, Mungbean Vermicelli and Shrimps

Yield: 5 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-recipe-for-bitter-gourd>

## Ingredients:

- 1 gourd medium hairy, sliced
- 12 shrimps pcs medium
- 1 cup pork belly sliced
- 50 grams mung bean vermicelli
- 1/2 cup shrimp stock
- 1 tablespoon chinese rice wine
- 1 teaspoon sugar
- 1 shallot thinly sliced
- 1 teaspoon minced ginger
- fish sauce
- ground white pepper