



## Pork San Choy Bau

### Ingredients

- 1 tbsp Sesame Oil
- 500 g Lean Minced Pork
- 1 pkt Maggi Chinese Bbq Stir Fry Recipe Base
- 1 cup Snow peas, sliced thinly
- 1 Red capsicum, sliced
- 2 Sprigs Spring onions, finely sliced
- 8 Leafs Baby Romaine Lettuce
- 0.5 Bunch Fresh coriander, chopped
- 0.25 cup Chopped peanuts

### Instruction

1. Heat oil in a large frying pan; add pork and cook for 5 minutes or until browned.
2. Add MAGGI Chinese BBQ Pork infusion paste and cook for 2 minutes. Add snow peas and capsicum, stir-fry for a further 2 minutes.
3. Add the MAGGI Chinese BBQ Pork finishing sauce and spring onions. Cook for 2 minutes or until vegetables are tender. Spoon mixture into lettuce cups to serve. Garnish with chopped coriander and peanuts.

### Nutrition

Carbohydrates	23.3 g
Energy	424.96 kcal
Fats	23.66 g
Protein	29.88 g
Sugars	18.19 g

20 Minutes

4 portions