

San Choy Bow

SERVING
2 people

COOK TIME
15 min



Ingredients

2 tsp vegetable oil
250g pork mince
1 Simply Salads Classic Coleslaw
1 clove garlic, minced
2cm ginger, minced
2 tbsp oyster sauce
2 spring onions, chopped
8 leaves from iceberg lettuce
Chopped coriander, to serve

Method

Heat the oil in a frypan over medium to high heat. Add pork mince and fry for five minutes, breaking up any large lumps.

Add the contents of the Classic Coleslaw pack, garlic and ginger. Sauté for a further couple of minutes before adding oyster sauce. Stir to incorporate. Add spring onions and remove from heat.

To serve, spoon mince filling into lettuce leaves. Sprinkle with coriander leaves.