

Stir-fry pork belly with kimchi

Total time **60 mins** 10 mins preparation time 20 mins marinating time 30 mins cooking time

Nutritional facts (per portion):
1760 kJ / 423 kcal

Fat: **30.8 g** Protein: **20.8 g**
Carbohydrates: **11.4 g**

INGREDIENTS

2 portion(s)

200 g	thinly sliced pork belly (or minute steaks) salt, freshly ground pepper
1	onion
80 g	pointed cabbage (or Chinese cabbage)
3 tbsp	<u>Kikkoman Spicy Chili Sauce for Kimchi</u>
1 tbsp	sugar
1 tsp	Worcester sauce (or oyster sauce)
2.5 tbsp	white sesame seeds
1 tbsp	vegetable oil

PREPARATION

Step 1

Cut the pork into bite-sized pieces and season with salt and pepper.

Step 2

Peel the onion and cut it into thin rings of about 8 mm. Wash the pointed cabbage, pat dry and cut into 3-4 cm pieces.

Step 3

Mix the pork and onion with the Kikkoman Chili Sauce for Kimchi, sugar, Worcester sauce and white sesame seeds and marinate for about 20 minutes.

Step 4

Heat the oil in a frying pan and fry the pork-onion-mixture. When the pork is cooked, add the pointed cabbage, fry until it is soft and serve. Rice is perfect with this dish.