

Yellow Sticker Pork Chops got the 'Asian recipe' treatment last night!

Ingredients:-

Pork Chops

Marinade Ingredients:-

60ml of Soy Sauce
¼ Tsp of ground White Pepper
1 Tsp of Toasted Sesame Oil
1 Tbsp of Cornflour
½ Tsp of Five Spice
1 Tsp of Shaoxing Wine
2 Cloves of Garlic, minced
1 Tsp of Fresh Ginger, minced
½ a Tbsp of Brown Sugar
Oil to fry
Pak Choi, halved lengthways
Long grain Rice

Method:-

(1) Combine all the marinade ingredients in a bowl and add the Pork Chops.
(2) Marinade for 30 minutes.
(3) In a large frying pan add the Oil and then sear the Chops with the marinade on both sides.

Don?t over cook them as the have very little fat and can become quite tough.
(4) Boil and drain your rice and set aside.
(5) Remove the Chops and place under the grill on a very low heat to keep warm.
(6) Place the Pak Choi in the pan with the remaining marinade and cooking juices, cut side down and fry until slightly browns.
(7) Run boiling water through your Rice and then plate the Pak Choi, Chops and Rice.
(8) Pour the remaining cooked marinade over your chops.

The Chops were £1.79 for 4 and the only other ingredient we needed to but (because we?re experimenting with Asian recipes) were the Pak Choi. So well under budget and really tasty!