

# What Katie ate...

## SAN CHOY BAU

### YOU WILL NEED

1 small white onion, super finely diced  
4 cloves garlic, peeled, finely minced  
2" cube peeled fresh ginger, finely minced  
500g lean pork meat  
3 tbsp tamari or dark soy sauce  
3 tbsp white rice vinegar  
2 tbsp oyster sauce  
Juice 1 lime  
1 long green mild chilli  
1 x 230g tin water chestnuts. finely chopped  
Good quality olive oil  
Maldon sea salt flakes  
Freshly ground black pepper

### TO SERVE

Iceberg lettuce or baby gem leaves  
Char siu or hoisin sauce  
5-6 scallions, sliced  
Unsalted peanuts, finely chopped  
Fresh green and red chilli, finely sliced  
Sesame seeds (optional)  
Chilli garlic sauce - see note above  
Fresh lime wedges (optional)

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**SERVES 4**

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Heat a glug of olive oil in a non-stick frying pan, add finely chopped onion and sauté for 3-4 mins over medium heat until softened, then add the garlic and ginger and continue to fry for another 4-5 mins.

Add the pork, breaking up well with a spatula, fry until browned.

Add tamari/soy, rice wine vinegar, oyster sauce, lime juice, water chestnuts and green chilli, combine and cook over low-medium heat, stirring often for 5-6 mins.

To serve, separate and rinse outer leaves from iceberg lettuce (or you can use baby gem as pictured), spoon a little char siu or hoisin sauce in eat lettuce cup and spread out, top with a few spoonfuls of pork, top with sliced spring onion, chopped peanuts, extra chilli or chilli sauce and sesame seeds (latter optional).