



Minced Pork with Potatoes

Ingredients:

1 lb potatoes, peeled and diced
1/2 lb ground pork
1 onion, chopped
2 cloves garlic, minced
1 tbsp soy sauce
1 tbsp oyster sauce
1 tsp sugar
1/2 cup water
2 tbsp cooking oil
Salt and pepper to taste
Green onions or cilantro for garnish

Instructions:

1. Cook the potatoes:

Boil the diced potatoes until tender, then drain and set aside.

2. Brown the pork:

Heat the cooking oil in a large skillet over medium-high heat. Add the ground pork and cook until browned, breaking it up with a spoon as it cooks.

3. Sauté the aromatics:

Add the chopped onion and minced garlic to the skillet. Cook until the onion is softened and translucent.

4. Add the potatoes:

Stir in the cooked potatoes, soy sauce, oyster sauce, sugar, and water. Bring to a simmer and cook for a few minutes until the sauce thickens.

5. Season and serve:

Season with salt and pepper to taste. Garnish with green onions or cilantro and serve hot with rice.