



cooking tv

# Pork Belly with Green Peppers

## Ingredients:

300g pork belly  
2 green peppers  
1 red pepper (optional)  
1 scallion  
2 slices of ginger  
2 cloves of garlic  
2 tablespoons soy sauce  
1 tablespoon cooking wine  
salt to taste  
white pepper to taste  
cooking oil  
chicken stock (optional)

## Instructions:

1. Prepare the ingredients: cut the pork belly into thin slices; remove the seeds from the green and red peppers and cut into strips; cut the green onions into sections, slice the ginger, and mince the garlic for later use.
2. Prepare the pork belly: Heat a small amount of cooking oil in a pan, put the pork belly slices into the pan and fry until both sides are slightly yellow. After the oil comes out, remove from the pan and drain the oil for later use.
3. Stir-fry spices: Leave some oil in the pan, add onion, ginger and minced garlic and stir-fry until fragrant.
4. Sauté the green peppers: Add the green peppers (and red peppers) to the pan and sauté until slightly softened.
5. Mix the meat slices: Add the fried pork belly slices into the pan and continue to stir-fry evenly.
6. Seasoning: Add soy sauce, cooking wine, salt and white pepper powder to season, stir well so that the meat slices and green peppers are fully flavored.
7. Stir-fry until the ingredients are well seasoned: Continue to stir-fry for 2-3 minutes to ensure that all ingredients are evenly mixed and the pork belly and green peppers are well seasoned. If you like, you can add a small amount of chicken stock to enhance the flavor.
8. Remove from the pan and serve: After all the ingredients are cooked through and flavored, remove the pork belly with green peppers and allow to cool slightly before serving.