

# Pork and black bean stir fry

**How many it serves:** 4

**Preparation time:** 10 Mins

## Ingredients

2 tbsp black bean sauce  
1 tbsp sweet chilli sauce  
2 tbsp sesame oil  
2 tbsp vegetable oil  
1 carrot, very thinly sliced  
1 red pepper, seeded and cut into 2½ cm/1inch squares  
1 onion, roughly chopped  
300g/10oz pork fillet, sliced thinly  
75g/2oz sugar snap peas, finely sliced  
5 tbsp water  
2 tsp cornflour  
Toasted sesame seeds to garnish

**To serve:**

Basmati rice, to serve four

## Method

Cook the rice according to packet instructions.

Whisk together the black bean sauce, sweet chilli sauce and sesame oil and set aside.

Heat the vegetable oil in a wok or frying pan.

Add the carrot, pepper, and onion and stir-fry over a moderate heat for 2-3 minutes.

Add the pork fillet, and cook through for two minutes.

Add the sugar snap peas, increase the heat and cook for one minute, stirring constantly.

Pour in the sauce with three tablespoons of water, and cook for two minutes.

Combine the remaining water with the cornflour to make a smooth paste, add to the pan and cook for one minute.

Serve with a sprinkling of sesame seeds alongside the rice.

