

Crispy Pork Belly Stir-Fry

A delicious and crispy pork belly stir-fry with a perfect balance of flavors.


30 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1/2 lb pork belly, 1/2 onion, 1 bell pepper, 2 cloves garlic, 1 tbsp soy sauce, 1 tbsp oyster sauce, 1 tsp sugar, 1/2 tsp sesame oil, salt and pepper to taste

Steps

1

Cut the pork belly into thin slices. 2. Heat a pan over medium heat and cook the pork belly until crispy. 3. Add chopped onion, bell pepper, and minced garlic. 4. Stir in soy sauce, oyster sauce, sugar, sesame oil, salt, and pepper. 5. Cook for another 2-3 minutes. 6. Serve hot.