



Stir-fry pork with ginger

Time : 20min Level : ★



Ingredients 2 servings

- 200g pork slices
- 1/2 of an onion
- Some flour
- 2 teaspoon oil (vegetable oil)
- ["Tare" sauce]
- 1 tablespoon sugar
- 2 tablespoon soy sauce
- 1 tablespoon Mirin (sweetened sake)
- 1 tablespoon cooking Sake
- 10g grated ginger



How to make

- ① Cut the onion into thin slices.
- ② Combine ["Tare" sauce].
- ③ Lightly coat pork slices with flour.
- ④ Put the oil in a frying pan and cook the pork slices and onions over medium heat.
- ⑤ when they start to brown a little bit, add ["Tare" sauce].
- ⑥ Cook down until it thickens.

Have a nice time

