

San Choy Bau

Calories: 70 kcal

Servings: 1

Time: 20 Mins

Ingredients

- 50.00 g Bean Sprouts
- 1.00 tsp Coriander (fresh)
- 1.00 clove Garlic (crushed)
- 0.50 stalk Lemongrass (fresh, finely chopped)
- 60.00 g Lettuce leaves
- 1.00 tsp Lime Juice
- 120.00 g Pork Mince
- 0.25 pod Red Chilli

Instructions

1. Stir-fry coriander, lemon grass, garlic, and chilli until aromatic.
2. Add mince and fry until browned.
3. Stir in lime juice, beansprouts and toss to combine.
4. Spoon mixture into lettuce leaves and serve.