

## Salad with Crispy Salt & Pepper Pork Strips



### Ingredients: Serves 2

200 gm of pork shoulder strips  
(Pork can be substituted by chicken or beef)  
1tbsp soy sauce  
1 tsp sugar  
Cornstarch  
Oil for frying

Salt & Pepper Seasoning:  
Equal parts of the following:

Salt  
Pepper – Sichuan  
Five Spice powder  
Cayenne pepper or Paprika

Salad:  
Variety of raw vegetables cut to preference  
Olive oil for dressing  
Any favourite additional dressing

### Method:

1. Marinate pork strips in soy sauce and sugar for 2 hours.
2. Place all salt & pepper seasoning ingredients in a dry pan.
3. Gently fry seasoning mix on a low heat until the aroma comes but do not burn.
4. Set seasoning aside and heat the oil in the pan ready for frying.
5. Lightly coat each pork strip with cornstarch before placing in the hot oil.
6. Fry until cooked through and slightly brown.
7. Drain meat on kitchen towel.
8. Sprinkle cooked seasoning over the fried pork strips.
9. Prepare the salad according to preference adding oil and favourite dressing.
10. Garnish salad with the seasoned pork strips and serve.

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