Spicy Pork

Serves: 1-2
Cook Time: Approximately 45 minutes

1 tbsp chili paste
2 tbsp chili powder
2 tbsp soy sauce
1 tbsp sugar
1 tbsp starch syrup (light karo syrup)
1 yellow onion, chopped
2 green onions, cut into 7 cm pieces
1 tsp minced garlic
1.5 pounds of pork belly
Sesame seeds for topping

Egg Roll

4 eggs (3 whole 1 egg white)
1 or 2 minced green onions
Shredded carrots optional
Sliced cheese (Shredded is optional), halved to cover length

Directions

Spicy Pork:
In a medium bowl mix chili paste, chili powder, soy sauce, sugar and starch syrup together until well blended, set aside. Heat a medium sized skillet on medium high heat, once heated add in pork belly (add just enough oil to coat bottom of pan if pork sticks). Once pork is white in color on all sides add in both green and yellow onions. Remove green onions after 1 minute and set aside. Stir around meat and onion mix until meat reaches an internal temperature of 145F or 63C, add in sauce mix and green onions stirring around until meat is evenly coated. Taste test, if too salty add some water. If too spicy add some sugar, continue until you reach desired results. Once desired taste is achieved, top with a sprinkle of sesame seeds, turn off heat and set meat cover and set aside.

Egg Roll:
In a medium bowl add eggs, throwing away 1 egg yolk; mix thoroughly. Heat skillet on medium heat with enough cooking oil to lightly coat the bottom of the pan. Once oil is heated, pour a thin layer of egg into the skillet. Add minced green onions, cheese and carrots (optional). When the eggs turn white and are flexible, yet no longer runny, use 2 spatulas and roll. Remove roll from heat and repeat with any leftover mix.

Plate Spicy Pork and Egg Roll with a side of steamed rice if wanted and enjoy.