

# Sweet and sour pork ribs

| Categoria | Tempo de preparação | Dificuldade | Custo | Com quem? | Nº de pessoas |
|---|---|---|---|---|---|
| Carne | Médio | Fácil | Select | Select | 4 pessoas |

## Ingredientes

- 40ml Gallo Extra Virgin
- 20ml Gallo Modena Balsamic
- 450gr pork ribs
- 90gr onions
- 80ml soy sauce
- 10gr sugar
- 5gr garlic
- Sesame seeds to taste
- Coriander to taste

1. Start by cutting the pork ribs in small pieces.
2. In a very hot wok, add the Gallo Extra Virgin Olive Oil and braise the onions chopped in circles and the crushed garlic.
3. Then, add the meat and continue to sauté until it starts to golden.
4. Mix the Gallo Modena Balsamic Vinegar with the soy sauce and the sugar and pour it on the meat.
5. Sauté everything and let cook for 5 minutes, occasionally stiring.
6. Finish with fresh coriander and sprinkle the sesame seeds on top.

*Produtos utilizados*




*Extra Virgin*

Extra Virgin Olive Oil




*Modena Balsamic*

Premium Vinegar

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