



Sweet and sour pork ribs



Categoria
Carne



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



40ml of Victor Guedes
Extra Virgin

- 450g of pork ribs
- 90g of onions
- 80ml of soy sauce
- 10g of sugar
- 5g of garlic
- 20ml of balsamic vinegar
- 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 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 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



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