

STICKY PORK BELLY



Prep: 5 Mins
Cook: 10 Mins



Servings: 6

Ingredients:

- 1 tbs olive oil
- 500g pkt Coles Pork Belly Bites
- 1 tbs soy sauce
- 1 tbs sweet chilli sauce
- 1 tbs honey
- 1 garlic clove
- 2 tsp finely grated ginger
- 1 spring onion, thinly sliced
- 1 red chilli, thinly sliced (optional)

Method:

1. Heat the oil in a large frying pan over high heat. Cook pork, turning, for 5 mins or until golden and heated through.
2. Add the soy sauce, sweet chilli sauce, honey, garlic and ginger to the pan. Cook, tossing, for 3-5 mins or until the pork is coated in sauce and the sauce is sticky.
3. Arrange the pork on a serving plate. Drizzle with a little sauce and sprinkle with spring onion and chilli, if using.

