

Peking Shredded Pork

Ingredients:

Sweet Bean Paste

Tofu sheet

tenderloin

Sliced green onion

Mixed sauce

Sliced Chinese scallion

Tips of cut the pork:

1. Cut the pork into sections that are about 2.5" (6 cm) long
2. Slice the pork along the grain into 1/4" (4 mm) thick slices
3. Further slice the pork along the grain into 1/4" (4 mm) thick matchsticks

Step by step:

1. Cook the pork in a nonstick pan. It's important to keep the pork a bit undercooked, so it will be just cooked through after cooking with the sauce.
2. Sauté the green onion.
3. Cook the sauce until it thickens. You can use your spatula to draw a line in the pan. The sauce will be thick and won't run back immediately.
4. Add back the pork for a final stir. As soon as the pork is coated, immediately transfer everything to a plate to prevent it from overcooking.
5. Take a tofu sheet (without cutting it into small squares), topped with sliced carrot, cucumber and cilantro, roll up the tofu sheet while tucking in the vegetables, slice the roll diagonally
6. Carefully plate the rolls cut-side-up

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