

Cooking Recipe

Pineapple pork

Main course for 6 people

Preparation time:
40 minutes

Cooking time:
5 minutes

Preparation:

Cut the pork in fine slices.

Add: 1 teaspoon of sugar, 2 teaspoons of Nuoc Mam, 3 teaspoons of Soya Sauce, 1 teaspoon of pepper, 1 teaspoon of salt.

Mix well and let macerate for 30 minutes.

Cut the pineapple in slices of 1 cm wide, then cut each slice in 4.

In 2 tablespoon of oil, fry the pork for about 1 minute.

Add the pineapple and cook for 2 minutes while mixing well.

Ingredients:

600 gr of pork,
1 large pineapple,
Oil,
Salt,
Pepper,
Sugar,
Nuoc Mam,
Soya Sauce.

