Pork San Choy Bow



San Choy Bow more like San Choy WOW, this crowd pleaser will leave you with empty plates at dinner time.

Ingredients

- 500G Pork Mince
- 1 Medium brown onion, finely chopped
- 1 tablespoon Peanut or Vegetable Oil
- 1/2 Cup San Choy Bow Sauce

- 12-16 Baby cos lettuce leaves
- 1-2 Shredded carrot, to serve

Coriander leaves (optional), to serve

Method:

- 1. 1/3 cup hoisin sauce
- 2. 2 tablespoons salt reduced soy sauce
- 3. 2-3 teaspoons caster sugar or honey (to taste)
- 4. 1 teaspoon sesame oil