



**Taiwanese Braised Pork**  
**Lǚ ròu fàn - 滷肉飯**



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### **Ingredients:**

minced pork 300g

water 300g

oil 15g

Feel free to add your favourite protein such as tofu or egg.



### **Step 1:**

Once the pan is hot, add oil. Then add the minced pork and stir fry for 2-3 minutes.

### **Step 2:**

Add water and seasoning sauce. Leave on medium heat until it is boiled then turn to low heat.

Put the lid on for about 8-10 minutes.

### **Alternative method by using a Tatung/Multi-functional cooker**

Put the minced pork, water and seasoning sauce into the pot and mix well. Add a cup of water to the outer pot and cook for 30 minutes until finished.