

Char Sui with Fried Egg

This delicious meal used up leftover char sui (barbecued pork - find the recipe [here](#)), but you can make a vegetarian version by following our recipe below. Egg goes particularly well with the sauce and rice! The fermented soy bean paste can be found in asian supermarkets or online. **serves 4**

- 4 tbsp fermented soy bean paste
 - 2 tbsp of each of soy sauce, rice wine, oyster sauce and soft brown sugar (or palm sugar)
 - green vegetables such as long-stemmed broccoli, pak choi, thin beans or mange tout
 - cooked rice
1. Mix the sauces with the paste.
 2. Thinly slice any large vegetables.
 3. Add a splash of water to a hot wok and stir the vegetables for a couple of minutes.
 4. Add the sauce and heat through until bubbling, adding a little more water if you want more liquid.
 5. Fry one egg per person, either in oil or boiling water (the healthy option!). These would normally be flipped to cook.
 6. Place a portion of rice on each plate, add some vegetables, pour over a little sauce and top with the pork (if using) and egg.