

# Tomato Garlic Chilli Pork

## Ingredients

200g pork cheek or belly, sliced  
2 tbs sriracha sauce  
1 tsp sesame oil  
1 clove garlic, chopped  
Rice flour to dust  
2 tsp peanut oil  
2 tsp sesame seeds  
2 tins tomatoes, diced  
2 shallots sliced  
1 eggplant  
White pepper to taste  
Cooked rice

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## Method

1. Marinate Pork in sriracha, sesame oil, garlic & flour
  2. Wok fry pork with peanut oil & add sesame seeds.
  3. Add cooked tomato & shallot mix, diced eggplant, and season with pepper.
- Simmer until eggplant is just cooked.  
Serve on rice.

