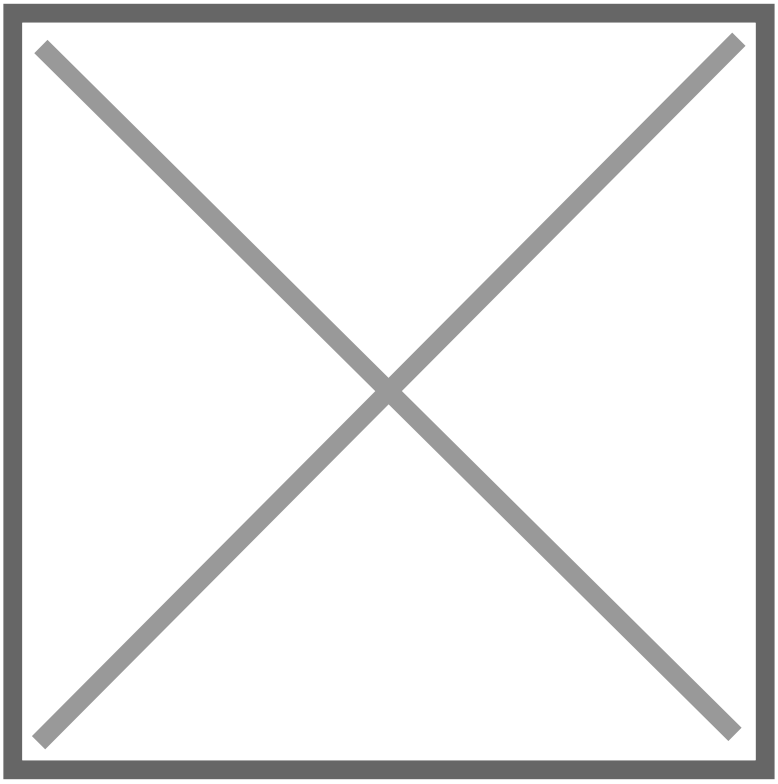
Sweet and sour pork with cucumber, tomato, and pineapple (pad priew-wan moo)

Yields	2 servings



The pork is cooked and tender. The vegetables should not be overe The taste should be well-balanced.

Ingredients

Main:

- 300 g pork loin, thinly sliced cross grain and blanched in boiling water
- 100 g cucumber, cut into bite-sized pieces
- 100 g onion, cut into 1 inch-cubes
- 100 g tomatoes, sliced into 1 inch-sections
- 100 g sour pineapple, cut into 1 inch-cubes
- 2 tbsp vegetable oil

Sweet and sour sauce:

- 2 tsp finely chopped garlic
- 0.5 cup tomato sauce
- 0.25 cup vinegar
- 2.5 tbsp sugar
- 2 tbsp fish sauce
- 2 tbsp mild chili sauce
- 0.5 cup water
- 2 tbsp vegetable oil

Instructions

1. To make the sweet and sour sauce, add the vegetable oil into a skillet and heat over medium heat. Put in the garlic and fry until fragrant. Add the tomato sauce, vinegar, sugar, fish sauce, chili sauce and water and cook for another 10 minutes. Adjust the taste to sour, sweet and salty.
2. Now heat the vegetable oil in a skillet over over medium heat, and stir-fry the onion until just fragrant. Add pork and pineapple and stir through.
3. Add the cucumber, sweet and sour sauce and tomatoes. Increase the heat to high and stir-fry for another 2 minutes. Transfer to a serving plate.

Notes

Tips:

- Bell pepper can be added to this dish.
- Prawns can replace pork; they must be blanched first.
- Not all of the sauce is to be used if a milder taste is preferred.

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