

# Serendipity

## Sweet and Sour Pork recipe

### Ingredients

700g diced pork  
25 ml vegetable oil  
5g garlic  
100g onions, thinly sliced  
150g carrot, thinly sliced  
150g green peppers, thinly sliced  
200g canned pineapple, drained  
15ml soy sauce  
15g tomato puree  
15g tomato ketchup  
15ml white wine vinegar  
30g sugar  
15g cornflour  
250ml water

### Instructions

1. Thinly slice the pork. Quickly fry the pork in oil until slightly brown.
2. Make the sauce by combining all the vegetables and non-pork ingredients in a separate pan and bring to the boil.  
Simmer for 15 minutes
3. Combine the sauce and pork and simmer for 10 minutes

