



CHOP SUEY



2 slices of pork steak, cut into small pieces – cooked in water until tender (optional) or you may use any left over or any prepared cooked meat you have (in small pieces).

ADD:

1 cup chopped celery

1 cup chopped onion

1 can mixed Chinese vegetables or buy fresh of your preference

1 can bean sprouts or use fresh

$\frac{3}{4}$ cup of cooked rice (optional)

2 Tablespoon soy sauce

1 garlic clove minced (optional)

Cook until tender.

Serve with rice or Chinese noodles (optional).

CHEF'S TIPS:

I like to use a wok, but a large fry pan works well. If using fresh vegetables, I like to cook them until almost tender. I like to add well known Chinese vegetables if I have them – like water chestnuts and bamboo sprouts. Red peppers add to the bright colors as well. You can actually use broccoli or broccolini, and I like to cut my fresh vegetables in a little larger pieces. Be creative. Use and prepare as you know what you, your family and/or guests enjoy. That is what any dish is all about – enjoyment in preparation and enjoyment in eating!

Recipe by: Granni K