



TERIYAKI PORK BELLY WITH RICE

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INGREDIENTS

0 MINUTES 2 SERVINGS

Main ingredient-

Pork belly slices 400g (three people)

Scallion

Flour

Sesame

Nanami togarashi (optional)

Cooked Rice

Sauce-

Soy sauce 4 spoons

Rice spirits 2 spoons/ vodka 1 spoon

Honey 4 spoons

TAGS

#belly #japanese #pork #Teriyaki



1

Teriyaki is a common cooking technique used in Japanese cuisine in which foods are broiled or grilled with soy sauce and sugar. It's really easy and fast to make it at home. You can also use pork/chicken to do it. Let's start!!



2

Prepare all the ingredients, cut the pork belly into slices



3

Cover all the pork belly slices with flour, and mix all the sauces in a bowl





4

Pan fry pork belly slices, until both sides are coloured (crispy brown)



5

Pour on the sauce you made in step 3. Pan fry it, until there is no more sauces in the pan. Then turn off the gas



6

Put the pork belly slices on a bowl of cooked rice. Decorate it with sesame, scallions and nanami togarashi. A dish of traditional teriyaki pork belly is finished! Yi ta da ki ma si (let's enjoy it)!

