



## Sweet and sour pork ribs



Categoria  
Carne



Tempo de preparação  
Médio



Dificuldade  
Fácil



Custo  
Select



Com quem?  
Select



Nº de pessoas  
4 pessoas

### Ingredientes



40ml Gallo Extra Virgin



20ml Gallo Modena  
Balsamic

- 450gr pork ribs
- 90gr onions
- 80ml soy sauce
- 10gr sugar
- 5gr garlic
- Sesame seeds to taste
- Coriander to taste

1

Start by cutting the pork ribs in small pieces.

2

In a very hot wok, add the Gallo Extra Virgin Olive Oil and braise the onions chopped in circles and the crushed garlic.

3

Then, add the meat and continue to sauté until it starts to golden.

4

Mix the Gallo Modena Balsamic Vinegar with the soy sauce and the sugar and pour it on the meat.

5

Sauté everything and let cook for 5 minutes, occasionally stiring.

6

Finish with fresh coriander and sprinkle the sesame seeds on top.

*Produtos utilizados*



*Extra Virgin*  
Extra Virgin Olive Oil



*Modena Balsamic*  
Premium Vinegar



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