



# SPICY SICHUAN PORK & POTATO STEW

**PREP TIME: 20MINS**    **COOK TIME: 60MINS**  
**PREPARES 4 SERVINGS**

## INGREDIENTS

Items marked with a \* are included in our Sichuan Recipe Box.

- 1/2 cup oil (we use canola oil, but peanut oil also works)
- 1.5 lbs / 680 g pork (pork belly or ribs works best as fat is necessary for texture and flavor), cut into 1 inch squares.
- 3 thin slices of ginger, smashed
- 6 large cloves of garlic, cut into small chunks
- 1 Tbsp Sichuan peppercorns \*
- 2 whole star anise \*, broken up by hand
- 1/2 cinnamon stick \*, crushed into large pieces with end of knife
- 5 bay leaves
- 1/2 tsp five spice powder \*
- 1 large green onion or 2 small green onion, thinly sliced
- 5 Tbsp Sichuan spicy bean chili sauce \*
- 1 Tbsp cooking wine (optional)
- 1 tsp oyster sauce (optional)
- 1/4 tsp soy sauce
- 1/2 tsp sugar
- 2.5 cups water
- 7 medium potatoes, about 2 lbs / 900 g, peeled and cut into 1-inch chunks

## DIRECTIONS

1. Over very high heat, add oil to wok or large pot until it's smoking heavily.
2. Turn off heat and immediately (and carefully) add pork, ginger, garlic, Sichuan peppercorns, star anise, cinnamon, bay leaves, five spice powder, and green onion. Give it a quick stir until all ingredients are covered in oil.
3. Turn heat back on to high and add the Sichuan spicy bean chili sauce. Stir-fry for 1 min. (The smell from the fried chili sauce will be strong and can cause coughing or sneezing. Don't worry, this is normal.)
4. Add cooking wine and stir-fry for 1 min.
5. Add soy sauce and stir-fry for 2-3 min until the bay leaf turns brown.
6. Reduce heat to medium and add sugar, water, and potatoes. The water should just cover all of the ingredients, adjust as needed. (Note: if you prefer your stew and meat to cook a bit longer, you can wait and add the potatoes a bit later). Bring to a boil.
7. Cover and simmer for 35-45 mins, stirring occasionally until the meat is soft and the potatoes are cooked. The liquid will reduce.
8. Serve with steamed rice and your favorite green vegetable.