Pork & Tofu with black beans

INGREDIENTS

2 tbsp of oil

3 cloves of garlic minced

1 small onion minced

1 can of black beans (washed and drain)

250 g pork liempo

250 g fried tofu

1/2 cup of water

White onion sliced

2 tbsp vinegar 2 tbsp sov sauce

4 tbsp water

1 tbsp sugar



Saute the garlic and onions

Add the washed and drained black beans

After 2 minutes, add the pork

Once the pork is brownish, add 1/2 cup of water and continue cooking for 30

minutes

Add the chopped fried tofu

Add the toyo, suka , water and sugar

Garnish with sliced onions

