



**YOU CAN COOK
AND YOU DO HAVE THE TIME**

Kev's Kitchen

Time: 20 minutes

Serves: 2

Ingredients:

400g extra-lean ground pork
1 litre pork or vegetable stock
1 head celery with leaves - sliced
15g sambal olek
20g fish sauce
5g salt

Preparation:

Place a large pot on medium-high heat and add the pork. Cook, breaking apart until browned.

Add the remaining ingredients. Bring to a boil, then reduce heat to simmer for ten minutes.

Serve immediately or refrigerate and reheat.

Nutritional Information Per Serving:

Calories: 277
Fat: 21g
Carbs: 4g
Fibre: 2g
Protein: 18g