

D. Pork and Kimchee Casserole--*Kimchee Chighe*



□ **Ingredients: 4 servings**

- 1/2 lb (225g) boneless pork chop
- 14 oz (400g) Chinese Cabbage Kimchee
- 3 cups water
- 12 oz (340g) tofu
- 4 dried mushrooms, soaked in water
- 2 green onions
- 3 T salad oil

□ **Procedures**

1. Slice pork into 3/16 in (0.5 cm). Cut Kimchee into 1/8 in (0.3 cm) length.
2. In a pan over medium heat, in hot oil, cook and stir pork.
3. When meat is nearly done, stir drained Kimchee. Reserve the Kimchee liquid.
4. Stir in the liquid and continue to cook. Add water, bring to a boil; remove from heat.
5. In a shallow saucepan, arrange cut-up tofu, mushrooms, and slivered green onion.
6. Add (4) and heat.