Low-carb Spicy Pork Fry



Presenting the mouth-watering buttery fried pork tossed with scallions & peppers. A devouringly simple Ketogenic dinner ready within minutes!

Ingredients for 2 serving (US/Metric)

- 328g / 11.6oz Pork shoulder
- 6.5 *tbsp* **Butter**
- 280g / 9.9oz Green bell pepper
- 219g / 7.7oz Scallions
- 29g / 1oz Almonds, raw
- 8g / 0.3oz Chili paste
- Salt & pepper to taste

Nutrition (US/Metric)

- **Protein**: 23%
- Fat: 70%
- Net carbs: 7%

Instructions

- 1. Place a wok/pan on the stove. Add lots of butter, saving up a spoonful per serving.
- 2. As the butter melts, transfer the meat into the pan, increase the heat to high and fry for 2 minutes.
- 3. Now, add in the veggies & chili paste. Stir fry for 2 minutes. Right before turning off the stove, sprinkle some salt & pepper. Stir it for a few seconds.
- 4. Transfer to a dish and serve garnished with softened butter & almonds.