

My cook book

# Hong Shao Rou



Preparation time: 20

Cooking time: 90

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Hongshao rou or red braised pork (simplified Chinese: 红烧肉; traditional Chinese: 紅燒肉; pinyin: hóngshoròu) is a classic pork dish from mainland China.

## Ingredient

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1. green onion 100.0 g
2. pork 500.0 g

## Step

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1. The first step of Hong Shao Rou.
2. The second step of Hong Shao Rou.
3. The third step of Hong Shao Rou.
4. only for JUnit test

# Kung Pao chicken



Preparation time: 20

Cooking time: 15

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Kung Pao Chicken (Chinese: ), also transcribed as Gong Bao or Kung Po, is a spicy stir-fry Chinese dish made with chicken, peanuts, vegetables, and chili peppers.

## Ingredient

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1. chicken 500.0 g
2. peanut 200.0 g
3. soya sause 20.0 ml

## Step

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1. The first step of Kung Pao chicken.
2. The second step of Kung Pao chicken.
3. The third step of Kung Pao chicken.

# Mapo doufu rou



Preparation time: 10

Cooking time: 15

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Mapo doufu or Mapo tofu is a popular Chinese dish from Sichuan province.

## Ingredient

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1. chili 50.0 null
2. soya sause 25.0 g
3. toufu 500.0 g

## Step

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1. The first step of Mapo doufu.
2. The second step of Mapo doufu.
3. The third step of Mapo doufu.
4. The fourth step of Mapo doufu.