Honey Garlic Pork Belly

Servings: 6-8

Ingredients:

- pork belly (2lbs)
- 1/4 c honey
- 1/2 c tamari
- 4 cloves minced garlic
- 2 green onions, sliced (to garnish)
- Sesame seeds (to garnish)

Instructions:

1. Cube the pork belly into 1 inch pieces and fry on medium high heat until cooked through (5-7 mins each side) NOTE: helps to keep the meat moving so that none burns on the pan
2. Add honey, garlic, and tamari and reduce heat to medium or medium low. Let it simmer gently until it looks sexy I mean sticky. Garnish with green onions and sesame seeds

This is great on tacos (make your own tortillas) or just served over white rice.

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