

## Opo Stir Fry



### Instructions:

1. Heat oil in a pan or wok then add meat and cook until well done (not pink).
2. Add Opo into the pan then stir for 7-8 minutes (until soft).
3. Add all the seasonings into stir fry and mix well together.
4. Add all the green onion then stir for 1 minute and mix well together.
5. Serve with rice.

### Ingredients:

- 6 c Opo squash, peeled and diced
- 1 c Meat (option beef, chicken, pork sliced thin)
- $\frac{1}{2}$  c green onion minced
- 1 tsp salt
- 1 tsp black peppers
- 1 tsp chicken bouillon
- 1 tbsp oyster sauce
- 2 tbsp oil

