



Pork Stir Fry

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

Quick pork stirfry recipe using fresh veggies and cheap ingredients you probably already have stocked in your cabinet

Ingredients

- - 5 tablespoons reduced-sodium soy sauce - 2 tablespoons rice wine vinegar - 1 tablespoon cornstarch - 2 tablespoons sesame oil
- divided - 1 (1 pound) pork tenderloin
- cut into strips - 1 fresh red chile pepper
- chopped - 2 cloves garlic
- minced - 1 onion
- chopped - 1 green bell pepper
- chopped - 1 head bok choy
- leaves and stalks separated
- chopped - 2 crowns broccoli
- chopped - 1 teaspoon ground ginger

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Whisk soy sauce
2. vinegar
3. and cornstarch together in a small bowl; set aside. Dotdash Meredith Food Studios Heat 1 tablespoon sesame oil in a wok over medium-high heat. Cook and stir tenderloin strips in hot oil until just browned
4. 2 to 4 minutes. Transfer pork to a plate and return the wok to heat. Dotdash Meredith Food Studios Add remaining sesame oil to the wok; cook and stir red chile pepper and garlic in hot oil until sizzling
5. 15 to 30 seconds. Add onion and bell pepper; cook and stir until onion starts to soften
6. 2 to 3 minutes. Dotdash Meredith Food Studios Stir chopped bok choy stalks into onion mixture; cook and stir until stems begin to soften
7. about 3 minutes. Dotdash Meredith Food Studios Add broccoli to the wok; cook and stir until slightly softened
8. about 2 minutes. Dotdash Meredith Food Studios Add pork
9. chopped bok choy leaves
10. and soy sauce mixture; cook and stir until well-combined. Season pork mixture with ginger; cook and stir until bok choy leaves start to wilt and broccoli is tender
11. 5 to 7 minutes. Dotdash Meredith Food Studios