

Sticky Pork Stir Fry



Make this easy 4-minute meal for friends and family.

Ingredients

500 grams Pork Medallion, sliced into 0.5cm strips

1 Tablespoon Peanut Oil

2 Cloves Garlic, minced

1 Bag Community Co Fine Cut Stir Fry

2 Spring Onions, sliced

Handful of Coriander, roughly chopped

For Marinade 1 Tablespoon Soy Sauce

For Marinade 1/2 Tablespoon Chinese Shaoxing Cooking Wine

For Marinade 1/2 Teaspoon Baking Soda

For Marinade 1 1/2 Teaspoon Corn Flour

For Sauce 1 Tablespoon Soy Sauce

For Sauce 1 Tablespoon Brown Sugar

For Sauce 1 Tablespoon Honey

For Sauce 1 Tablespoon Oyster Sauce

For Sauce 1 Teaspoon Dark Soy Sauce

Method:

1. Add sliced pork to a bowl with all marinade ingredients. Set aside for 15-30 minutes.
2. In a bowl, mix together stir fry sauce ingredients.
3. Heat oil in a work over medium to high heat. Add marinated pork strips, and sauté until browned, slightly crispy and cooked through. Add garlic. Sauté for a minute until fragrant.
4. Add three-quarters of the sauce and stir - it will bubble and thicken around the pork quite quickly. Once this happens, add Community Co Fine Cut Stir Fry vegetables and any remaining sauce. Stir fry over high heat until vegetables are cooked through and sauce has coated everything. Divide among plates or bowls.
5. Garnish stir fry with sliced spring onions and coriander. Serve as is, or with rice.