

Pork and Miso Stir-fry



Quick and easy to prepare, nothing beats a one pan meal. This recipe is the perfect midweek comfort meal.

Ingredients

- 500 g pork belly or loin, thinly sliced
- 3 spring onions, cut into 2 cm pieces
- 2 tsp ginger, grated
- 1 tsp garlic, crushed
- 2 tbsp miso
- 1 tsp rice wine vinegar
- 1 tbsp soy
- 4 tsp honey
- 25 g butter

Method:

1. In a small bowl, combine the miso, soy, honey, vinegar, garlic and ginger. Mix well.

2. In a wok or a fry pan over medium high heat, drizzle some oil and cook the pork and toss to sear the meat. Add the spring onions and cook for 1-2 minutes until fragrant. When pork is sufficiently brown, add the miso seasoning. Stir, coating the meat with the sauce. Add the butter to finish and take it off the heat when the sauce has thickened.
3. Serve immediately with rice and a salad of your choice.