

Asian Style Pork and Vegetables



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Food in a
minute

Another great recipe idea from

Wattie's

Serves 4-5 **Prep time** 10 minutes **Cook time** 15 minutes

500g	100% New Zealand Pork Steaks
1 Tbsp	minced ginger
2 cloves	garlic, crushed
2 Tbsp	oyster sauce
2 Tbsp	soy sauce
1 Tbsp	vegetable oil
2 tsp	sesame oil
700g bag	Wattie's frozen Vitality Mix
2 Tbsp	sweet chilli sauce
2 tsp	cornflour

1. Trim excess fat and slice the **100% New Zealand Pork Steaks** across the grain into strips. Place in a bowl with minced ginger, crushed garlic, oyster sauce, soy sauce, vegetable and sesame oils. Toss to coat.
2. Heat a wok or deep frying pan. Add the pork and cook for 2-3 minutes until golden and nearly cooked through. Add **Wattie's frozen Vitality Mix** and chilli sauce and continue cooking until vegetables are crisp and tender and pork is cooked. Mix the cornflour with 2 tablespoons cold water and add to the vegetables. Stir to thicken.
3. Serve over noodles or rice.

Note: Suitable pork cuts for this recipe are 100% New Zealand Pork butterfly, sirloin or rump steaks and pork medallions.

