

Chinese Pork and Vegetable Stir-Fry



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**Food in a
minute**  TM
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Another great recipe idea from

Wattie's

Serves: 4 **Prep time:** 10 minutes **Cook time:** 15 minutes

400g	pork schnitzel, sliced into strips
1 Tbsp	finely grated fresh ginger
2 cloves	garlic, finely chopped
210g pouch	Wattie's Wok Creations Honey Soy Stir-Fry Sauce
1 Tbsp	sesame oil
¾ x 750g bag	Wattie's frozen Chinese Stir-Fry Mix Vegetables
2	spring onions, diagonally sliced
2 tsp	cornflour
	toasted cashew nuts to garnish (optional)

1. Place the sliced pork into a bowl with the ginger, garlic and ½ the pouch of **Wattie's Wok Creations Honey Soy Stir-Fry Sauce**. Mix together and leave to marinate for 10 minutes.
2. Heat the sesame oil in a wok or large frying pan. Add marinated pork and stir-fry until almost cooked. Add **Wattie's frozen Chinese Stir-Fry Mix Vegetables** and the remaining stir-fry sauce. Continue cooking until vegetables are crisp and tender. Stir through chopped spring onions.
3. Mix the cornflour with 1 tablespoon of cold water. Mix through the stir-fry to thicken the sauce. Serve over rice or noodles, garnished with toasted cashew nuts if wished.

