

CHINESE PORK AND VEGETABLE STIR-FRY



Serves 4



Prep Time 10 minutes



Cook Time 15 minutes



INGREDIENTS

- 400 g pork schnitzel, sliced into strips
- 1 Tbsp finely grated fresh ginger
- 2 cloves garlic, finely chopped
- 210 g pouch **Wattie's Wok Creations Honey Soy Stir-Fry Sauce**
- 1 Tbsp sesame oil
- $\frac{3}{4}$ x 750 g bag **Wattie's frozen Chinese Stir-Fry Vegetables**

METHOD

1. Place the sliced pork into a bowl with the ginger, garlic and $\frac{1}{2}$ 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**

- 2 spring onions, diagonally sliced
- 2 tsp cornflour
- toasted cashew nuts to garnish (optional)

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.