

Mu Shu Pork Stir-Fry

Yield: 5 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-chinese-pork-stir-fry-recipe>

Ingredients:

- 1/3 cup hoisin sauce plus more for serving
- 2 tablespoons soy sauce
- 1 pound boneless pork loin chops cut into thin strips
- 2 tablespoons canola oil
- 1 head savoy cabbage halved, cored and thinly sliced crosswise
- 6 ounces shiitake mushrooms stems discarded and caps thinly sliced
- 4 green onions white and pale green portions, thinly sliced
- 3 carrots coarsely grated
- 8 ounces water chestnuts sliced
- 2 tablespoons fresh ginger minced
- 2 tablespoons cornstarch mixed with 2 to 3 Tbs. water
- 8 flour tortillas each 8 inches in diameter, warmed

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 88 grams
3. Cholesterol: 45 milligrams
4. Fat: 16 grams
5. Fiber: 10 grams
6. Protein: 32 grams
7. SaturatedFat: 3 grams
8. Sodium: 1390 milligrams
9. Sugar: 12 grams

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