

Cashew Pork Stir Fry

Yield: 6 min
Total Time: 23 min

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

Ingredients:

- 2 tablespoons extra virgin olive oil divided
- 1 1/2 pounds pork loin cut into small pieces
- 2 red bell peppers large, thinly sliced
- 1 green onion thinly sliced
- 1 teaspoon fresh ginger finely minced
- 1/3 cup raw cashews roughly chopped
- 1/2 teaspoon garlic powder
- 1 bunch bok choy leaves baby, separated
- salt
- black pepper
- 2 tablespoons toasted sesame oil
- 2 tablespoons soy sauce or coconut aminos*
- 1 tablespoon toasted sesame seeds for garnish, optional

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 70 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams
6. Protein: 25 grams
7. SaturatedFat: 7 grams
8. Sodium: 490 milligrams
9. Sugar: 2 grams

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