

Pork and Broccoli Stir-Fry with Ginger and Hoisin Sauce

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/hoisin-sauce-chinese-fish-recipe>

Ingredients:

- 1 pound pork tenderloin 2 boneless pork loin chops were perfect
- 2 tablespoons soy sauce
- 1 tablespoon dry sherry
- 1 tablespoon cornstarch or arrowroot starch
- 4 cups broccoli florets cut into same size pieces
- 2 tablespoons peanut oil depending on your pan
- 5 slices fresh ginger root
- 5 garlic cloves sliced
- 2 teaspoons ginger purée also called ground ginger, or use finely minced fresh ginger root
- 2 teaspoons garlic puree also called ground garlic, or use finely minced garlic cloves
- 1/4 cup chicken stock
- 1 tablespoon hoisin sauce
- 3 Sriracha
- 1 pinch red pepper flakes

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 85 milligrams
4. Fat: 13 grams
5. Fiber: 4 grams
6. Protein: 32 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 750 milligrams
9. Sugar: 4 grams

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