

Spicy Pork Stir Fry

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- chili peanut, or other vegetable oil
- 3/4 pound pork chops or pork cutlets, sliced into strips
- 3 carrots medium, thinly sliced on an angle
- 2 celery stalks thinly sliced on an angle
- 1 green bell pepper medium, thinly sliced
- 3/4 cup frozen peas
- 8 ounces water chestnuts 1 can, sliced
- 2 inches fresh ginger piece, peeled and grated
- 2 cloves garlic minced
- 1 serrano chile thinly sliced
- 2 scallions thinly sliced on an angle
- 1/4 cup cilantro chopped
- 1 teaspoon sesame seeds
- 2 tablespoons soy sauce
- cooked rice for serving
- 1/4 cup soy sauce
- 3 tablespoons hoisin sauce
- 1 tablespoon tahini
- 1 teaspoon cornstarch
- 1 teaspoon sesame oil
- 1/2 cup water

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 45 milligrams
4. Fat: 9 grams
5. Fiber: 5 grams
6. Protein: 27 grams

7. SaturatedFat: 2 grams
 8. Sodium: 1890 milligrams
 9. Sugar: 8 grams
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