

Teriyaki Pork Stir Fry

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 1 pound pork lean, sliced into thin strips, or cubed
- 1 onion medium, chopped coarsely
- 1 green bell pepper cut into large pieces
- 3 carrots sliced thick
- 1 can water chestnuts drained
- 1 bunch scallions green and white parts chopped
- 3 cloves garlic grated
- 2 tablespoons fresh ginger grated, or you can use 2Tbs of my ginger-garlic-paste
- 1 teaspoon red chili flakes or to taste
- 1/2 cup teriyaki sauce I used Kikkoman brand
- 1/2 cup chinese rice wine not vinegar or dry sherry
- 1 tablespoon brown sugar
- 2 teaspoons sesame oil
- 1 tablespoon water
- 1 tablespoon cornstarch

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 75 milligrams
4. Fat: 11 grams
5. Fiber: 4 grams
6. Protein: 30 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1480 milligrams
9. Sugar: 12 grams

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