

Chinese New Year Pork Stir Fry

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/healthy-chinese-chicken-rice-recipe>

Ingredients:

- 2 cups rice uncooked, I made brown rice in the rice cooker
- 1/4 cup orange juice
- 1 tablespoon cornstarch
- 1 tablespoon vegetable oil
- 1 1/2 pounds pork tenderloin
- 8 boneless skinless chicken thighs
- 2 large garlic cloves pressed
- 1 red bell pepper medium, sliced
- 1 medium onion sliced
- 1 tablespoon fresh ginger minced
- 1 1/2 cups snow peas
- 1/2 cup chicken broth
- 2 tablespoons soy sauce
- 1 tablespoon hoisin sauce
- 1/4 teaspoon ground cinnamon
- 2 tablespoons honey

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 250 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 86 grams
7. SaturatedFat: 4 grams
8. Sodium: 870 milligrams
9. Sugar: 15 grams

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