

# Pork Stir Fry with Black Bean Sauce

Yield: 4 min  
Total Time: 35 min

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

## Ingredients:

- 5 1/4 ounces pork butt around 4.5 ounces, or tenderloin, sliced
- 1/4 teaspoon salt
- 1/2 tablespoon cooking wine
- 1 tablespoon light soy sauce
- 3 tablespoons water or chicken stock
- 1/4 teaspoon white pepper
- 1 teaspoon cornstarch
- 1 teaspoon sesame oil
- cooking oil as needed
- 1 1/2 tablespoons black bean sauce
- 1 teaspoon dark soy sauce
- 1 pinch salt if needed
- 4 scallions cut into small sections
- 3 red chili peppers fresh, cut into small sections
- 2 green chili peppers fresh, cut into small sections
- 1 garlic cloves minced
- 1 teaspoon minced ginger

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 25 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 2 grams
8. Sodium: 690 milligrams

9. Sugar: 3 grams

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