



CHINESE PORK STIR FRY
RECIPE

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COOK TIME 10 mins
PREP TIME 10 mins
SERVES 4 x

CHINESE PORK STIR FRY

INGREDIENTS

- 4 cups (900 g) Pork fillet
- 2 Tbsp MasterFoods™ Minced Garlic
- 1 Tsp MasterFoods™ Onion Salt
- 2 Tbsp MasterFoods™ Chinese Five Spice
- 2 Tbsp Olive Oil
- 4 cups (280 g) Bok Choy
- 2 Tbsp MasterFoods™ Minced Ginger
- 2 Tbsp MasterFoods™ Finely Chopped Chilli
- 2 Tbsp Soy Sauce
- 2 Tbsp Sesame Oil
- 2 Tbsp Sesame Seeds
- 2 pouches (250 g each) Ben's Original Special Fried Rice

METHOD

1. Cut the Pork into strips and in a bowl, coat in the MasterFoods™ Minced Garlic, Onion Salt and Chinese Five Spice. Transfer to a pan and fry on high in the Olive Oil till browned.
2. Add the Bok Choy, MasterFoods™ Minced Ginger and Chilli. Splash in the Soy Sauce, Sesame Oil, and Sesame Seeds.
3. Prepare the Uncle Ben's® Special Fried Rice as per the packet's instructions.
4. Serve the stir-fry on top of the rice. Sprinkle some extra Sesame Seeds on top. Great served with Sweet Chilli Sauce.

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