

CHINESE PORK STIR FRY RECIPE

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COOK TIME
10 mins
PREP TIME
10 mins
SERVES
4 x
CHINESE PORK STIR FRY
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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

RELATED PRODUCTS



MASTERFOODS Chilli Finely Chopped 160g Jar

See details



MASTERFOODS Seasoning Onion Salt 68g Jar

See details

METHOD

1. 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. 2.

Add the Bok Choy, MasterFoods™ Minced Ginger and Chilli. Splash in the Soy Sauce, Sesame Oil, and Sesame Seeds.

3. 3.

Prepare the Uncle Ben's® Special Fried Rice as per the packet's instructions.

4. 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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