

Easy Pork Stir Fry





[Joe's Pork Ground](#)

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Ingredients

- 1 cup uncooked brown rice + about 1.5-2 cups water
- 8-12 oz ground pork
- 1 ½ cups mushrooms cut into slices
- ½ medium onion sliced into wedges or diced
- 1 cup of cut carrots
- 3 Tablespoons grated fresh ginger
- 2 cloves garlic minced or grated
- 4 cups chopped leafy greens bok choy, spinach, kale, collards, chard
- 3 Tablespoons tamari or soy sauce
- ½ Tablespoon vinegar rice wine vinegar, white, or apple cider
- ¼ -½ teaspoon cayenne powder or red pepper flakes
- garnish: sesame seeds and green onions

Instructions

- Cook rice according to instructions on your package.
- Heat a large pan or wok over high heat. Dump in the ground pork and cook until the bottom is dark brown. Flip and repeat on the other side.
- When the pork is cooked through, add 1 Tablespoon soy sauce and cook for 1 minute on all sides. Remove from pan and set aside.
- Reduce heat to medium-high. Drain off most of the oil, leaving enough to sauté (so). Add the onions and mushrooms and sauté until the mushrooms are browned.
- Add the carrots and cook for about 5 minutes more.
- Add the ginger, garlic, cayenne powder, rice vinegar, 1 Tablespoon soy sauce, and cook until wilted, then mix in the meat.
- Taste, add remaining 1 Tablespoon soy sauce if needed, and adjust as needed.

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