

Easy Pork Stir Fry





Instructions

1. Cook rice according to instructions on your package.
2. Heat a large pan or wok over high heat. Dump in the ground pork and let cook, undisturbed for a few minutes until it is dark brown on the bottom. Flip and repeat on the other side.
3. When the pork is cooked through, add 1 Tablespoon soy sauce and break up the meat, cooking until it is browned on all sides. Remove from pan and set aside.
4. Reduce heat to medium-high. Drain off most of the oil, leaving enough to cook the vegetables (about a tablespoon or so). Add the onions and mushrooms and sauté until the mushrooms are a little brown.
5. Add the carrots and cook for about 5 minutes more.
6. Add the ginger, garlic, cayenne powder, rice vinegar, 1 Tablespoon tamari/soy sauce, and the leafy greens. Cook until wilted, then mix in the meat.
7. Taste, add remaining 1 Tablespoon soy sauce if needed, and adjust seasoning as desired. Serve over rice and enjoy!

Share

Related Recipes



