

# Ginger Pork Stir-fry with Snow Peas, Cabbage and Almonds

## INGREDIENTS

1 tablespoon Chinese cooking wine  
1 tablespoon salt-reduced tamari  
1 garlic clove, crushed  
1 teaspoon honey  
1/2 teaspoon dried chilli flakes  
250g pork fillet, thinly sliced  
3 green shallots, cut into 3cm lengths  
2cm-piece fresh ginger, cut into matchsticks  
1 small red capsicum, deseeded, thinly sliced  
125g snow peas, sliced  
15g natural almonds  
125g wombok, coarsely chopped  
1 teaspoon sesame oil  
125g tub microwave brown rice  
Lime wedges, to serve  
Fresh coriander leaves, to serve



## METHOD

Combine the cooking wine, tamari, garlic, honey and chilli in a large sealable glass or plastic container. Add the pork and stir to coat.

Place the shallot, ginger, capsicum, snow pea, almonds and wombok in another large sealable glass or plastic container.

Freeze the containers for up to 3 months or until the night before cooking. Defrost overnight in the fridge.

Heat half the sesame oil in a large wok. Add the contents of the vegetable container and stir-fry for 2-3 minutes or until just tender. Transfer to a bowl.

Heat the remaining sesame oil in the wok over high heat. Add the contents of the pork container and stir-fry for 2-3 minutes or until pork is golden. Return the vegetables to the wok and stir-fry for 1 minute or until heated through.

Meanwhile, cook the rice following to packet directions.

Serve stir-fry with rice and lime wedges, topped with coriander.