



Stir fry of pork with vietnamese flavour

4 servings

Preparation time : 25 minutes

Cooking time : 35 minutes

Ingredients

- * 2 tablespoons finely chopped fresh ginger
- * 2 jalapeno peppers, seeded and finely chopped
- * 4 cloves garlic, finely chopped
- * 3 tablespoons fish sauce, divided
- * 2 tablespoons orange juice, divided
- * 1 teaspoon cornflour
- * 1/2 teaspoon freshly ground pepper
- * 1 pound pork tenderloin, trimmed and cut across the grain into thick slices
- * 1 tablespoon sugar
- * 3 teaspoons canola oil, divided
- * 2 finely sliced onions
- * Sliced fresh parsley leaves

Preparation

1 - Combine ginger, peppers, garlic, 1 tablespoon fish sauce, 1 tablespoon orange juice, cornflour and black pepper in a shallow dish.

Add pork and toss to coat it with marinade. Set aside to marinate for 10 to 20 minutes.

2 - Mix sugar, the remaining 2 tablespoons fish sauce and 1 tablespoon orange juice in a small bowl.

3 - Heat a wok over high heat. Swirl in 1 teaspoon of the oil.

Add onions and cook, stirring, until limp and caramelised, about 5 minutes. Transfer the onions to a plate.

Wipe out the wok. Add the remaining 2 teaspoons of oil to the wok and increase heat to high.

Slowly add pork and stir-fry until browned and just cooked through, 2 to 3 minutes.

Add the reserved fish sauce/orange juice mixture and the reserved onions; toss until the pork is coated with sauce. Sprinkle with parsley and serve over rice.