

Hoisin Pork with Napa Cabbage

Description

Quick cooking pork tenderloin stir fry with sweet napa cabbage..

Ingredients

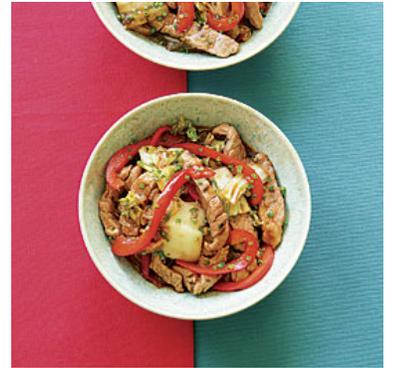
- 1 lb pork tenderloin, cut into 1/4 inch Strips - 3 inches long
- 1 tsp kosher salt (to taste)
- 3 tbsps Hoisin Sauce
- 2 tbsps soy sauce
- 1 tbsp balsamic vinegar
- 3 tbsps Canola or Peanut Oil
- 2 tsp minced garlic
- 6 cups Napa Cabbage, cut into 1 1/2 inch pieces - about 3/4 lb.
- 1 red bell pepper, cored and thinly sliced, cut into 2-3 inch lengths
- 1/4 cup thinly sliced fresh chives

Instructions

1. In a large bowl, season the pork with 1/2 tsp. of the salt. In a small bowl, mix the hoisin sauce, soy sauce and vinegar.
2. Heat 2 Tbs. of the oil in a 12-inch nonstick skillet or large stir-fry pan over medium-high heat, until shimmering hot. Add the pork and cook, stirring, until it browns. About 3-4 minutes. Transfer to a plate.
3. Add the remaining 1 Tbs. oil to the skillet. Add the garlic and when it sizzles, add the cabbage and pepper. Sprinkle with the remaining 1/2 tsp. salt and cook, stirring, until the cabbage starts to wilt, about 2 minutes.
4. Add the hoisin mixture, the pork, and half of the chives and cook, tossing, until heated through, about 1 minute. Let sit for 2 minutes off the heat (the cabbage will exude some liquid and form a rich broth). Toss well again and serve sprinkled with the remaining chives.

Notes

Great the next day.



Summary

Yield: 4

Source: Tony

Prep Time: 20 minutes

Category: Meats

Cuisine: Chinese

Tags: Pork Cabbage