

# Goulburn Valley Pork Stir-Fry



## Ingredients:

- 1/4 cup light soy
- 2 tablespoons oyster sauce
- 1 tablespoon honey
- 1 tablespoon Chinese cooking wine (dry sherry if you have none)
- 1 teaspoon five-spice powder
- 1/2 teaspoon sesame oil
- 1 clove of garlic crushed
- 600gm Goulburn Valley Pork lean steaks sliced thinly
- 2 tablespoons peanut oil
- 600gm baby bok choy, chopped roughly
- 227g can water chestnuts, rinsed drained and slice thickly
- 2 long red chillies, sliced thinly

## Method:

Combine soy sauce, sesame oil, garlic, honey, oyster sauce, wine, five-spice & pork in a bowl. Cover & refrigerate 3 hours or overnight.

Stir fry pork in batches in a heated oiled wok until brown.

Heat peanut oil in same wok then stir fry bok choy, water chestnuts, nuts & chilli until tender.

Return pork to the wok with remaining liquid from marinade and stir fry until hot.

Enjoy 😊😋😋