

MEALTIME HELPER

MAKING MEALTIME EASY

Pork Stir-Fry - Recipe

Prep time: 15 minutes

Cook time: 8–12 minutes

Total time: 23–27 minutes

Servings: 4

Ingredients

- 1 lb (450 g) pork tenderloin or pork shoulder, thinly sliced against the grain
- 2 tablespoons soy sauce (for marinade)
- 1 tablespoon Shaoxing wine or dry sherry (or 1 tsp rice vinegar)
- 1 teaspoon cornstarch (for marinade)
- 2 tablespoons vegetable oil (divided)
- 1 small onion, thinly sliced
- 1–2 bell peppers (any color), thinly sliced
- 1 cup broccoli florets or snap peas (or a mix)
- 2–3 garlic cloves, minced
- 1 tablespoon fresh ginger, minced or grated
- 3 tablespoons soy sauce (for sauce)
- 1 tablespoon oyster sauce (or hoisin for vegetarian option)
- 1 tablespoon rice vinegar or lime juice
- 1 tablespoon honey or brown sugar (adjust to taste)
- 1/4–1/2 cup low-sodium chicken or vegetable broth (or water)
- 1 teaspoon toasted sesame oil (finish)
- 1 teaspoon cornstarch mixed with 1 tablespoon water (slurry, optional — for thicker sauce)
- Salt and black pepper, to taste
- 2–3 scallions, sliced, for garnish
- Sesame seeds, for garnish (optional)
- Cooked rice or noodles, for serving

Directions

1. **Marinate the pork:** In a bowl, combine 2 tablespoons soy sauce, Shaoxing wine (or vinegar), and 1 teaspoon cornstarch. Add the thinly sliced pork, toss to coat, and let sit 10 minutes while you prep vegetables (or up to 30 minutes in the fridge).
2. **Prep sauce:** In a small bowl whisk together 3 tablespoons soy sauce, oyster sauce, rice vinegar, honey, and broth. Set aside. If you like a thicker sauce, have the cornstarch slurry ready.
3. **Heat the pan:** Warm a large wok or heavy skillet over high heat until very hot. Add 1 tablespoon vegetable oil and swirl.
4. **Cook the pork:** Add the marinated pork in a single layer (work in batches to avoid overcrowding). Stir-fry 2–3 minutes until just cooked and lightly browned. Transfer pork to a plate and set aside.
5. **Stir-fry vegetables:** Add the remaining 1 tablespoon oil to the hot pan. Add onion and harder vegetables (broccoli, carrots) first; stir-fry 2–3 minutes. Add bell peppers and snap peas; continue stir-frying 1–2 minutes until vegetables are bright and just tender-crisp.
6. **Aromatics:** Push vegetables to the side, add garlic and ginger to the center, and cook 30 seconds until fragrant (don't burn).
7. **Combine and sauce:** Return the pork to the pan. Pour the prepared sauce over everything and toss to combine. Bring to a simmer for 1 minute. If you want a thicker sauce, stir in the cornstarch slurry and cook 30–60 seconds until glossy and thickened.
8. **Finish:** Remove from heat, drizzle with toasted sesame oil, and adjust seasoning with salt, pepper, or a splash more soy/vinegar if needed.
9. **Serve:** Spoon over steamed rice or toss with cooked noodles. Garnish with sliced scallions and sesame seeds.

Tips and variations

- Swap pork for chicken, beef, or firm tofu; adjust cooking time accordingly.
- For more depth, add 1 tablespoon hoisin or 1 tsp fish sauce to the sauce.
- Make it hotter with a sliced chili or 1 tsp chili garlic sauce.
- To save time, use a frozen stir-fry veg mix and add it straight to the pan.

Quick, flexible, and full of texture — a weeknight stir-fry that gets dinner on the table fast.