The Pork was from the ½ price British Pork promotion in a local supermarket. It was actually a Loin cut but I removed the rind and cut it into very thin strips. It worked!

Ingredients:-

500g of Pork Loin, sliced
3 Tbsp of Soy Sauce, (Gluten free for us)
1 Tbsp of Sesame Oil
2 Tsp of Chinese Five Spice
2 Cloves of Garlic, minced
1 Tbsp of Ginger, minced
2 Tbsp of Honey
1 Red Pepper, sliced
1 Pac Choy, cut into quarters
A handful of Bean Sprouts
A handful of Mangetout, sliced
1 Shallot, finely diced
Oil to Fry

Method:-

(1) Place the Pork in a bowl with the Soy Sauce, Sesame Oil, Five Spice, Garlic, Ginger and Honey.
(2) Mix together and let it sit for 10 minutes.
(3) Over a medium heat fry the Pork until it is almost cooked.

(4) In a separate pan heat Oil and stir fry the Peppers & Mangetout.
(5) Add a splash of Water.
(6) Add the Pac Choy and cook for a further minute.
(7) Stir in the Bean Sprouts.
(8) Add the Pork and stir in.
(9) Stir until the Pork is fully cooked.
(10) T serve drizzle with a little more Soy Sauce and garnish with Sesame Seeds.

We served ours over Rice Noodles. But it would work equally well over boiled Rice.