



Peruvian-Style Pork Stir Fry

By Chef José Mendín for PorkTeInspira.com

INGREDIENTS

1 ½ pound pork tenderloin, cut into 1-inch thick strips

Peruvian Marinade

3 tablespoons garlic, minced

2 tablespoons kosher salt

2 teaspoons cumin

¼ cup rice vinegar

3 tablespoons soy sauce

3 tablespoons olive oil

1 cup red onion, sliced thickly

1 ½ cups plum tomatoes, sliced thickly, seeds removed

1 teaspoon ground cumin

2 tablespoons soy sauce

3 tablespoons rice vinegar

¼ cup fresh cilantro, chopped

2 tablespoons green onion, sliced

Serve with

2 cups French fries, freshly fried (substitute for baked fries)

1 teaspoon kosher salt, to taste

1 key lime, halved

Cooked white rice

COOKING INSTRUCTIONS

For Marinade

In a small bowl, combine all ingredients and mix.

Marinate the pork and cover bowl with a plastic wrap. Refrigerate for 1 hour. Using a wok or a sauté pan, bring to high heat, add olive oil and onions, sauté for three minutes stirring occasionally. Add pork and cook until golden brown, approximately 7 minutes.

Add tomatoes, cumin, soy sauce, rice vinegar, cilantro, green onion and cook for another 5 minutes.

Serve with white rice and French fries, garnish with key limes.

SERVES 4

TOTAL PREP TIME 15 minutes

TOTAL COOKING TIME 15 minutes

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