



Serves: 4
Preparation: 20 mins
Cooking time: 11 mins

Sweet Ginger Mushrooms with Pork & Snow Peas

3 tsp grated fresh ginger
2 tbs kecap manis*
1 tbs sherry
400g pork fillet, thinly sliced
2 tbs peanut oil
400g cup mushrooms, quartered
200g snow peas, trimmed
1/2 small (about 425g) red cabbage, trimmed & shredded
2 tbs water
Steamed jasmine rice, to serve

1. To make the marinade, combine the ginger, kecap manis and sherry in a medium bowl. Add the pork and toss to coat in the marinade. Set aside to marinate for 10 minutes.
2. Heat a wok over high heat. Add 3 tsp oil and heat until hot. Add 1/2 the pork and stir-fry for 2 minutes or until the pork is tender. Remove to a plate and set aside. Repeat using 3 tsp oil and the remaining pork.
3. Add the remaining oil, mushrooms, snow peas and red cabbage to the wok and stir-fry for 1 minute. Add the water, cover and cook for 1 minute or until vegetables are just tender.
4. Add the pork to the wok and stir-fry for 1-2 minutes or until heated through. Serve with steamed jasmine rice.

*Kecap manis is a thick, sweet-tasting Indonesian soy sauce. It is available from supermarkets and Asian food stores.