



## Sweet ginger pork with mushrooms & snow peas

Preparation: 10 minutes + 10 minutes marinating

Cooking: 11 minutes      Serves: 4

3 tsp grated fresh ginger  
2 tbs kecap manis\*  
1 tbs sherry  
400g pork fillet, thinly sliced  
2 tbs peanut oil  
300g 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 & sherry in a medium bowl. Add the pork & toss to coat in the marinade. Set aside to marinate for 10 minutes.
2. Heat a wok over high heat. Add 3 tsp oil & heat until hot. Add 1/2 the pork & stir-fry for 2 minutes or until the pork is tender. Remove to a plate & set aside. Repeat using 3 tsp oil & the remaining pork.
3. Add the remaining oil, mushrooms, snow peas & red cabbage to the wok & stir-fry for 1 minute. Add the water, cover & cook for 1 minute or until vegetables are just tender.
4. Add the pork to the wok & stir-fry for 1-2 minutes or until heated through. Serve with steamed jasmine rice.

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