

## *Hoisin Pork with Garlic and Ginger Greens*

REF:

**Serves 4**

**Cuisine: Chinese style**

Preparation Time: 10 Minutes (plus marinating)

Cooking Time: 10 Minutes

### **Ingredients:**

500g Pork loin, cut across into 2cm thick slices  
4tbsp Hoisin sauce  
1tbsp Light soy sauce, plus a dash  
350g Thin-stemmed broccoli  
1tbsp Sunflower oil  
2 Garlic cloves, thinly sliced  
5cm Piece of root ginger, peeled and shredded  
1 bunch Spring onions, halved lengthways  
350g Bok Choi, halved lengthways  
Rice or noodles to serve

### **Method:**

1. Put the pork and hoisin sauce and soy sauce into a bowl, mix well and set aside for 10 minutes
2. Heat your grill to 'high' then shake of any excess sauce from the pork and lay it all on a tray
3. Grill for 5 minutes, turning halfway through
4. Remove and leave to rest in a warm place for 5 minutes
5. Put the broccoli into boiling water and continue to cook until just tender
6. Heat a wok on a medium heat and add the oil when its hot then add the garlic and ginger and stir fry for 1 minute
7. Add the spring onions and bok choi to the wok and stir fry for a further 2-3 minutes. The bok choi needs to be tender at the root end and its nice to give it a little charring
8. Add the broccoli with a dash of soy sauce and cook for 1-2 minutes more until all the veg is warmed through

### **To Serve:**

Serve the pork with the greens and any remaining meat juices with rice or noodles.

### **Chef's Notes:**