



Pork and Leek Stir Fry

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 tray of six pork loins, chopped in strips -2 leeks, chopped -1 red bell pepper, diced -1 clove of garlic, minced -2 slices of ginger -4 tablespoons of oil -4 tablespoons of soy sauce -1 tablespoon of Lee Kum Kee Black Bean -Garlic Sauce -1 tablespoon of Lee Kum Kee Chili Garlic Sauce -1 pack of pickled salted radish

Instructions

1. Heat oil in wok 2. Add pork, garlic, and ginger. Cook until pork is mostly white 3. Add pickled radish soy sauce, Black bean sauce, and chili garlic sauce. Cook for about a minute 4. Add leek and pepper, cook until leek is wilted and no longer smells raw---about 5-10 minutes 5. Serve over a bed of white rice