



Curry pork chops w/ Zucchini & Mushrooms over Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

Veggies:

- 1 big onion
- 2 med size zucchini
- 1 celery stalk
- 3 large garlic
- 1 small basket of button mushrooms
- 1 Tbsp soy sauce
- 2 Tbsp vegetable oil
- cayenne pepper
- salt to taste

Pork Chops:

- 1 Tbsp worcestershire sauce
- 1/2 cup water
- curry powder
- garlic powder
- salt and pepper

Instructions

Wash meat season with curry powder, garlic powder, salt and pepper
In a skillet add water and worcestershire
cook meat till fried on each side

Cut up all veggies into big pieces and separate
add oil to wok

first put in the zucchini and garlic, then celery, the mushrooms, last of all the onions
Stir fry it all together with cayenne pepper and salt for a few minutes
After it is done then add soy sauce and mix together