



# 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