Healthy Sweet and Sour Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 pork steaks, cubed
200g pineapple chunks in juice
1 red pepper, chopped
1 celery stick, chopped
1 small carrot, chopped
Half a small onion
Some grated ginger
1 tbsp soy sauce
2 tbsp balsamic vinegar
1 tsp cornflour
1 tsp Chinese five-spice
Fresh coriander

Instructions

1) Marinade the pork cubes in the soy sauce of five-spice for at least 15 minutes.
2) Fry the pork cubes in some oil until almost cooked through. Remove from pan.
3) Add all of the vegetables and ginger into the pan, followed by the cornflour and a bit more soy sauce.
4) Return the pork to the pan and pour in the pineapple chunks including the juice, along with the vinegar.
5) Leave to simmer until everything is nice and hot, adding more cornflour if you want the sauce to be a bit thicker.
6) Stir in some fresh coriander and serve with steamed rice.