Five Spice Mango Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 pork steaks, chopped into chunks
- 1 mango, chopped
- 10 mange tout
- 4 babycorn, halved
- 3 broccoli florets, halved
- 2 tsp Chinese five spice
- 2 tsp oyster sauce
- 2 tbsp soy sauce
- 2 tsp ginger, grated

- 1 tsp garlic
- A little vegetable oil

- 150g steamed rice, to serve

Instructions

1. Mix the five spice, oyster sauce, soy sauce, ginger and garlic into a bowl. Add the pork and leave to marinade for at least 15 minutes.
2. Add the oil to a hot wok. Fry the pork for 4-5 minutes.
3. Add the vegetables, frying for another couple of minutes. Take off the heat, then stir in the mango to warm through. Serve with steamed rice.