

Spicy Pork with Green Chiles

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	boneless pork loin
1	large	egg
1/2	cup	cornstarch
1/2	cup	light rice vinegar
1/4	cup	light soy sauce
1/4	cup	chicken broth
3	tablespoons	sake
1/2	cup	sugar
2	teaspoons	sesame oil
1/4	cup	canola oil
1	teaspoon	ginger - minced
1	teaspoon	garlic - minced
2	tablespoons	scallion - thinly sliced
2	tablespoons	Thai bird chile - minced
1	cup	red bell pepper - diced
1	cup	yellow bell pepper - diced
		pan roasted cashews

Cut the pork into 1/2" dice. Whisk together egg and 1/4 cup of cornstarch; toss the pork to coat evenly. Cover and refrigerate for 1-3 hours.

Combine the rice vinegar, soy sauce, broth, sake, sugar, and sesame oil. Stir in remaining cornstarch. Set aside.

Heat a wok over high heat, add the canola oil, and heat until just smoking. Add the ginger, garlic, scallion and Thai bird chile. Stir fry until aromatic, about 1 minute.

Add the pork and stir fry until half cooked and lightly colored on all sides, about 2 minutes. Add the bell peppers and cook until tender and pork is done, 5-6 minutes.

Stir vinegar mixture to blend cornstarch. Pour into wok while stirring. Stir fry until thickened and evenly coated.

Garnish with cashews and serve on heated plates.