



Seasoned Pork

Ingredients

- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 2 teaspoons cornstarch
- 1 teaspoon sesame oil
- 1/2 teaspoon salt
- 1/4 white pepper
- 2 pounds Cheshire Farms Boneless Pork Chops
- 2 tablespoons avocado oil, divided

Directions

1. Whisk together soy sauce, rice vinegar, cornstarch, sesame oil, salt, and white pepper in a large bowl.
2. Cut pork chops across the grain into bite-size pieces; pat dry with paper towels.
3. Add pork to soy sauce mixture; toss until coated. Marinate at room temperature 15 minutes.
4. Heat 1 tablespoon avocado oil in a 12-inch nonstick skillet over medium-high heat.
5. Drain pork; add half the pork to skillet. Stir-fry 3 to 5 minutes or until lightly browned and cooked through (145 degrees).
6. Transfer to a large clean bowl. Repeat 2 more times with remaining avocado oil and pork.
7. Scrape brown bits from bottom of skillet and wipe skillet clean.
8. Serve as desired or use as the base for our Sweet and Sour Pork (recipe below.)

Our Seasoned Pork recipe is great as part of our Sweet and Sour Pork Stir-Fry recipe or as the main protein in your other favorite pork-based recipes. Go ahead and give it a try!