

Stir-fried pork, chickpeas, pickled ginger and roasted pepper sauce |

Recipe for 4 servings

Description

A pork and vegetable stir-fry served in a savory sauce made with roasted red bell pepper.

Note

For this recipe, use canned chickpeas.

Ingredients

Stir-fry

- 400 Gr Pork tenderloin
- 150 Gr Frozen corn
- 30 Gr Japanese pickled ginger
- 200 Gr Chickpeas
- 150 Gr Onion
- Salt and pepper

Sauce

- 400 Gr Red pepper
- 3 Clove(s) Garlic
- Salt and pepper

Preparation

- Preparation time **30 mins**

Setting up

Finely chop the onion.

Place the peppers on an ovenproof tray and brush generously with olive oil, salt and pepper. Bake for 15-20 minutes at 400°F. Leave to cool, then remove the skin and the middle part. Blend with garlic cloves.

Trim and cut the pork into strips.

Chop the pickled ginger.

Pork

In a large frying pan, brown the pork strips over high heat, adding the corn and onions.

Once the meat is cooked, add the chickpeas, ginger and roasted bell pepper sauce.

Bon appétit!