



Pork and Cabbage Peanut Stir-Fry

Gluten free, 6 servings

Creamy, peanut-based sauce finishes this quick weeknight stir-fry. We often serve stir-fry over rice, but we're mixing things up and using thin "vermicelli" rice noodles as the base for this dish. (Feel free to use rice if you prefer.)

Active 30 min **Total** 30 min

Peanut Stir-Fry Sauce

- Coconut milk - 3/4 cup
- Stock, any type - 1/2 cup
- Cornstarch - 1 1/2 Tbsp
- Tamari - 4 1/2 Tbsp
- Peanut butter, creamy - 1 1/2 Tbsp
- Brown sugar - 1 1/2 tsp
- Chili garlic sauce - 1 1/2 tsp

Pork and Cabbage Stir-Fry

- Peanuts - 3/8 cup, chopped
- Carrots - 12 oz, sliced at a bias
- Cabbage, napa or savoy - 1 1/2 lbs, chopped, white and green parts separate
- Green onions - 3 stalks, chopped, white and green parts separate
- Pork chops, boneless - 1 1/2 lbs, cut into strips (sub pork tenderloin)
- Noodles, rice vermicelli - 6 oz (thin rice noodles; sub soba noodles)
- Oil, cooking - 1 1/2 Tbsp + 1 1/2 Tbsp
- Hot sauce (opt) - for serving

Prep

1. Make stir-fry sauce - Whisk together coconut milk, stock, cornstarch, Tamari, peanut butter, brown sugar and chili garlic sauce. (Can be done up to 5 days ahead)
2. Peanuts / Carrots / Cabbage - Prep as directed. Store separately. (Can be done up to 5 days ahead)
3. Green onions - Chop green onions, keeping green and white parts separate. (Can be done up to 2 days ahead)
4. Pork - Slice pork into thin strips. Tenderize with a fork and season lightly with some salt. (Can be done 1 day ahead)

Make

1. Cook noodles according to package directions. (Note: Many varieties of rice noodles need just to be soaked in hot water until tender.)
2. Heat a wok or skillet over medium-high heat. Add first part of oil and then pork to heated oil. Saute until pork is cooked through, 3 to 4 minutes. Set aside.
3. Return wok to heat and add second part of cooking oil. Add carrots and white parts of green onions and saute until carrots are tender, ~5 minutes. Add a splash of water if the pan starts to look dry.
4. Add cabbage and saute until cabbage is tender but still has a bit of crunch, 1 to 3 minutes more.
5. Move cabbage to the side of the pan, forming a donut in the middle. Pour stir-fry sauce into the donut and bring to a simmer. Simmer for 2 minutes until sauce thickens.
6. Add pork back to pan and toss everything to coat in sauce.
7. Serve pork and vegetables over noodles. Top with peanuts and green parts of green onions. Add some hot sauce if you'd like. Enjoy!

Nutrition per Serving (4 Servings Total)

Calories 463 **Total Fat** 21g **Saturated Fat** 6g **Trans Fat** 0g **Cholesterol** 75mg
Sodium 468mg **Total Carbs** 38g **Dietary Fiber** 5g **Sugars** 3g **Protein** 32g

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