

Wok with pork fillet, bamboo shoots and water chestnuts

6 servings

700 g pork fillet
250 g mushrooms
2 cloves garlic
Rapeseed oil
Butter
15 cm leek
2 carrots
1 red pepper
1 broccoli
1 can bamboo shoots
1 can sliced water chestnuts
4 dl water
1 meat bouillon cube
4 tbsp oyster sauce
1 tbsp hoisin sauce
1 tbsp Chinese soy sauce
Cornstarch

Trim and slice the meat into 1 cm pieces.

Slice the mushrooms.

Chop the garlic cloves.

Slice the carrots into 0.5 cm pieces.

Cut the bell pepper into pieces.

Divide the broccoli into bunches. Cut off the top of the stem and cut the rest into pieces.

Cut the leek into 5 cm pieces and shred it.

Rinse the bamboo shoots.

Fry the meat in batches in oil and butter in a frying pan. Set aside.

Fry the mushrooms and garlic.

Pour 4 dl water into a wok. Crumble in the stock cube. Add the meat, mushrooms with garlic, leek, carrots, bell pepper, broccoli, bamboo shoots, water chestnuts, oyster sauce, hoisin sauce and soy.

Cook over low heat for about 10-15 minutes. Stir in the meantime.

Stir with 1 tablespoon cornstarch mixed in 1 dl water.