



GINGER PORK & VEGETABLE RICE BOWLS



INGREDIENTS

ITEM	QUANTITY
• Pork Tenderloin, thinly sliced	10 Oz.
• Cooked Jasmine Rice	1 Cup
• Sliced Bok Choy	½ Cup
• Sliced Carrots	½ Cup
• Sliced Green Bell Pepper	¼ Cup
• Sliced Green Onion Tops	2 Tbsps.
• Garlic-infused Olive Oil	1 Tsp.
• Sesame Oil	1 Tsp.
• Tamari	2 Tbsps.
• Rice Vinegar	1 Tbsp.
• Pure Maple Syrup	1 Tsp.
• Freshly Grated Ginger	1 Tsp.
• Sesame Oil	½ Tsp.

SERVING SIZE 1 BOWL

🔥 PREPARATION

- 👉 Whisk together the tamari, rice vinegar, maple syrup, ginger, and sesame oil.
- 👉 Heat the garlic-infused olive oil in a large skillet or wok over medium-high heat.
- 👉 Add the pork and cook for 3-4 minutes, stirring frequently, until browned and cooked through.
- 👉 Transfer the pork to a plate.
- 👉 Add the bok choy, carrots, and green bell pepper to the skillet.
- 👉 Stir-fry for 3-4 minutes, until the vegetables are tender-crisp.
- 👉 Return the pork to the skillet.
- 👉 Pour the ginger sauce over the pork and vegetables.

- 👉 Toss everything together and cook for another 1-2 minutes.
- 👉 Stir in the green onion tops.