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pure  
flavor

**SPICY CUCUMBER  
& PORK STIR FRY**

# INGREDIENTS

**1 PURE FLAVOR® WOKA™ CUCUMBER,**  
cut into ½ inch pieces

**1 GARLIC CLOVE,** finely chopped

**1 CHINESE RED CHILI PEPPER,**  
thinly sliced

**1 LB GROUND PORK**

**2 CUPS WHITE RICE,** cooked  
according to package

**¼ CUP LIGHT SOY SAUCE**

**2 TBSP CORN STARCH**

**1 TBSP CANOLA OR PREFERRED  
NEUTRAL COOKING OIL**

# DIRECTIONS

**1** In a bowl, mix pork, soy sauce, garlic, and corn starch.

**2** Heat wok on medium-high heat, adding oil when warm. Add in pork mixture and cook for 9 minutes or until browned.

**3** Add in cucumbers and cook for 1 minute.

**4** Remove from heat, garnish with chili pepper and serve on top of white rice.



**20 min**

**10 min** | **10 min**  
PREP. | COOKING



**4**



**easy**

