

THE
STIR FRY
CUCUMBER
WOKA™



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 PREP. | 10 min COOKING



4



easy