

Pork Cabbage Stir Fry

- 1 pound boneless pork (pork steak)
- 1 Tablespoon oil
- 1/2 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 4 carrots, thinly sliced
- 3 cups green cabbage, thinly sliced
- 1/2 cup cold water
- 1 Tablespoon soy sauce
- 1 Tablespoon cornstarch
- 1 teaspoon bouillon chicken granules
- Cooked rice

Step by Step:

1. Slice meat across the grain into thin strips, about 2- 3 inches long.
2. Heat oil in fry pan.
3. Add meat and seasonings and stir fry over high heat, stirring often until lightly browned and cooked through.
4. Remove meat and set aside.
5. Add vegetables to frying pan. Stir fry until vegetables are crisp tender.
6. In small bowl, mix water, soy sauce, cornstarch and bouillon
7. Stir sauce mixture into cooked vegetables.
8. Return meat to fry pan and heat thoroughly.
9. Serve over rice.