

## *Pork, Mushroom, and Cabbage Stir fry*

This dish features our pork tenderloin, eggs, and shiitake mushrooms stir fried with shredded cabbage in a spicy sauce. It's flavorful and satisfying enough that you won't even miss the noodles or the rice!!

### **Ingredients**

1 pound of Hilltop Pastures Family Farm Pork Tenderloin, cut into 1/2 inch pieces  
1/3 cup water  
1 tablespoon soy sauce  
2 garlic cloves, minced  
2 teaspoons sesame oil  
2 teaspoons arrowroot starch  
1 teaspoon red pepper flakes  
2 tablespoons cooking oil, divided  
2 eggs lightly beaten  
8 ounce shiitake mushrooms  
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1 small head cabbage, shredded  
salt and pepper to taste  
sesame seeds for garnish, if desired

### **Do this**

In a small bowl, whisk together water, soy sauce, garlic, sesame oil, arrowroot starch and pepper flakes. Set aside.

In a large skillet or wok, heat 1 tbsp oil over medium high heat. Add pork and stir-fry until just cooked through, 3 to 4 minutes. Use a slotted spoon to transfer pork to a plate.

Add eggs to pan and cook until just set, about 1 minute. Transfer to plate with pork.

Add remaining oil and stir fry mushrooms with a little salt and pepper until tender. Transfer to plate with pork.

Add shredded cabbage to the pan with a little more salt and stir-fry until tender and slightly wilted, but not soft, 3 to 5 minutes. Return pork, eggs and mushrooms to the pan. Add sauce and cook until thickened, about 2 minutes.

Sprinkle with sesame seeds and Enjoy!