

# Broccolini, zucchini noodle & pork stir-fry

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Preparation 15 mins + chilling time | Cooking 15 mins | Serves 4

*If preferred, use sliced chicken thigh fillets instead of the pork fillet.*

500g pork fillet, trimmed and thinly sliced  
1 tbs vegetable or peanut oil  
1 medium brown onion, cut into thin wedges  
2 garlic cloves, crushed  
2 bunches broccolini, halved lengthways  
3 zucchini, spiralised into noodles or thinly sliced using a julienne peeler  
¼ cup roasted peanuts, chopped  
Micro-herbs and steamed jasmine rice, to serve

#### Oyster sauce marinade:

¼ cup oyster sauce  
¼ cup Shaoxing rice wine\*  
2 tbs salt reduced soy sauce  
¼ cup brown sugar  
1 tsp sesame oil

*\*Shaoxing is a rice wine used in Chinese cooking - it's available in the Asian food section in most supermarkets.*

**STEP 1** To make the oyster sauce marinade, combine all ingredients in a medium bowl. Transfer ⅓ cup of the marinade to a small bowl and set aside. Add pork to the remaining marinade. Stir to combine and stand for 10 minutes.

**STEP 2** Heat oil in a wok over high heat. Drain pork and cook, in batches, until evenly browned. Transfer to a plate. Set aside.

**STEP 3** Add onion to pan and stir-fry for 3 minutes until tender. Add garlic and broccolini and stir-fry for 2 minutes until vibrant.

**STEP 4** Add pork and reserved marinade and stir-fry for 2 minutes. Toss through zucchini until hot. Scatter with peanuts and micro-herbs. Serve with jasmine rice.

