Japanese Pork & Vegetables Stir-Fry

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The combination of soy sauce and mirin rice wine is to Japanese cuisine as salt & pepper is to Western cuisine.

Ingredients:

½ pound boneless pork loin chops, cut into thin strips

3 tablespoons soy sauce

3 tablespoons mirin

2 tablespoons toasted sesame seeds

1 clove garlic, finely chopped

1 teaspoon finely chopped fresh ginger

2 tablespoons Asian sesame oil

1 carrot, cut into matchstick strips – I like to shave it off in peels with a potato peeler

1 small leek (“*negi*” in Japanese), sliced diagonally/on a bias and *thoroughly* washed

Salt and ground, black pepper

Preparation:

Mix mirin, soy sauce, ginger, garlic, and sesame seeds in a bowl. Marinate pork in the sauce for at least 30 minutes, up to overnight.

Heat oil in a large skillet or wok and simmer the pork and its marinade on medium-high heat until the pork is cooked through and marinade thickened. Add carrots and leek slices and stir-fry until softened. Stir-fry for about a minute.

Serve over Asian noodles, or with steamed jasmine rice in a bowl.