

Mongolian Pork Medallions

Ingredients

- 1 pound pork tenderloin, sliced into 1-inch medallions.
- 1 tablespoon cornstarch
- 1 tablespoon vegetable oil
- 2 garlic cloves, minced.
- 1 teaspoon grated ginger
- 1/4 cup soy sauce
- 1/4 cup hoisin sauce
- 1/4 cup water
- 2 tablespoons brown sugar
- 1 tablespoon rice vinegar
- 1/4 teaspoon red pepper flakes
- 1/4 teaspoon black pepper
- 4-6 green onions, sliced into 1-inch pieces.

Method

In a small bowl, mix together the cornstarch and 2 tablespoons of water to create a slurry. Set aside.

Heat the vegetable oil in a large skillet over medium-high heat. Add the pork medallions and cook for 2-3 minutes on each side, until browned and cooked through.

Remove the pork from the pan and set aside on a plate.

In the same pan, add the garlic and ginger and cook for 30 seconds until fragrant.

In a separate bowl, whisk together the soy sauce, hoisin sauce, water, brown sugar, rice vinegar, red pepper flakes, and black pepper.

Pour the sauce mixture into the pan with the garlic and ginger and bring to a simmer. Cook for 2-3 minutes until the sauce has thickened.

Add the pork medallions back into the pan with the sauce and toss to coat.

Add the sliced green onions to the pan and stir-fry for another minute until the onions are slightly wilted and the pork is coated with the sauce.

Pour the cornstarch slurry into the pan and stir well to combine. Cook for another minute or two until the sauce has thickened even more.

Serve the Mongolian pork with pork medallions hot over a bed of rice, garnished with additional sliced green onions, if desired.

