

## **Stir-fried Pork and Pickled Mustard Green**

<http://userealbutter.com/2007/09/07/chinese-pork-and-pickled-mustard-green-chinese-steamed-fish-recipes/>

2 packages of pickled mustard green, squeezed and julienned  
1/2 lb pork (dark meat), julienned  
1-2 cups bamboo shoots, julienned  
2 stalks green onions, cut into 1-inch pieces  
2 cloves garlic, rough chopped  
2 tbsp sesame oil  
3 tbsp soy sauce  
1 tbsp corn starch  
1-2 tbsp vegetable oil

Mix the pork, sesame oil, soy sauce, and cornstarch in a bowl. Heat oil in a large frying pan on high heat. Add garlic and green onions when oil is hot. Stir around until garlic is fragrant, then add pork and sauté until meat is cooked. Add bamboo shoots and mustard green and sauté for another couple of minutes on high heat. Serve with rice or over noodles.