

# Stir-fried pork, chickpeas, pickled ginger and roasted pepper sauce |

Recipe for 4 servings

## Description

A pork and vegetable stir-fry served in a savory sauce made with roasted red bell pepper.

## Note

For this recipe, use canned chickpeas.

## Ingredients

### Stir-fry

- 400 Gr Pork tenderloin
- 150 Gr Frozen corn
- 30 Gr Japanese pickled ginger
- 200 Gr Chickpeas
- 150 Gr Onion
  
- Salt and pepper

### Sauce

- 400 Gr Red pepper
- 3 Clove(s) Garlic
  
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### Setting up

Finely chop the onion.

Place the peppers on an ovenproof tray and brush generously with olive oil, salt and pepper. Bake for 15-20 minutes at 400°F. Leave to cool, then remove the skin and the middle part. Blend with garlic cloves.

Trim and cut the pork into strips.

Chop the pickled ginger.

### Pork

In a large frying pan, brown the pork strips over high heat, adding the corn and onions.

Once the meat is cooked, add the chickpeas, ginger and roasted bell pepper sauce.

**Bon appétit!**