

Pork, Apple, and Spinach Stir-Fry

This isn't a traditional stir-fry at all, but once I got the hang of the technique, I just started playing. Pork and apple are best friends. Why not pair them together in a stir-fry? Tossing the spinach at the last moment means it will be wilted but not totally mush.

½ cup apple cider

3 tablespoons gluten-free tamari

2 tablespoons sesame oil

1 fresh Fresno chile, seeded and thinly sliced

One 1-inch piece fresh ginger, peeled and finely chopped

12 ounces pork loin, cut into ½-inch pieces

3 tablespoons peanut oil

1 medium onion, peeled and chopped

2 cloves garlic, peeled and chopped

1 medium green apple, peeled and julienned

2 cups chopped spinach

Marinating the pork. Whisk together the apple cider, tamari, sesame oil, chile, and ginger in a bowl. Put the pork into the liquid and let it marinate for 30 minutes.

Stir-frying the vegetables. Set a 14-inch, flat-bottomed wok on high heat. Swirl in the peanut oil. Add the onion and garlic and stir-fry until they release their scent, about 30 seconds. Push the onion and garlic to the side of the wok.

Searing the pork. Lay the pork pieces down on the bottom of the wok. Cook them for 1 minute, allowing the bottom of the pieces to sear. Stir-fry until the meat is evenly browned, about 1 minute.

Finishing the stir-fry. Move the onion and garlic back into the wok. Add the apple and stir-fry for 1 minute. Swirl in the remaining marinade and stir-fry until the pork is fully cooked and the sauce is bubbly, 2 to 3 minutes. Toss in the spinach and stir-fry until it wilts.

Feeds 4

FEEL LIKE PLAYING?

Of course, other vegetables would go great in here. Bok choy, napa cabbage, kale, and chard would complement the pork and apples well. Bok choy and napa cabbage should go in with the pork. Kale and chard can go in at the last moment, like the spinach.