



## Pork and Broccoli Stir Fry

### Ingredients

- 1 lb ground pork
- 1/2 cup white onion, diced
- 1/4 cup + 2 tablespoons [Fustini's Ginger & Honey balsamic vinegar](#)
- 1 cup broccoli flowerets, small diced
- 1 1/2 cup broccoli slaw
- 1/2 pkg stir fry noodles
- 2 tablespoon [Fustini's Sesame Seed oil](#)
- 1 tablespoon soy sauce
- salt to taste
- 1 tablespoon sesame seeds
- 2 tablespoon green onion, sliced
- 1 teaspoon red pepper flakes (optional)

# Directions

## Step 1.

Sauté ground pork in large skillet until done. Remove meat, wipe out some sausage grease and add onion to pan drippings and sauté until translucent. Use the 1/4 cup of Fustini's Ginger & Honey balsamic to deglaze pan with the onions. Return meat to pan and add broccoli flowerettes and broccoli slaw until heated through.

## Step 2.

Cook stir fry noodles according to package. After draining noodles, combine with 2 Tbsp of Ginger Honey balsamic and 2 Tbsp Sesame Seed oil.

## Step 3.

When the meat mixture is heated, stir in soy sauce. Before serving combine noodles to meat mixture, salt to taste. Use Sesame seeds, green onion and red pepper flakes (optional) as a garnish.