

Hoisin Stir Fry & Peanut Sauce



This sweet and spicy stir fry is never a miss. The sweetness of the hoisin sauce mixed with the creamy spiciness of the peanut butter sauce is the perfect combination.

I've cooked this with several different proteins, usually using pork or a plant based alternative such as beyond beef. Using beyond beef, Temari sauce, and vegetarian Hoisin sauce will make this meal vegan and gluten free.

40

Minutes

Skill Level

Medium

Servings

6

Save

Print

Share

Ingredients



Filling

½ lb	Ground pork, chicken, or other protein of your choosing
2 Cloves	Fresh garlic, minced
1 Inch	Ginger, grated
8 oz	Mushrooms, chopped into small chunks
1	Carrot, shredded
1	Red bell pepper, diced
2 Tb	Soy sauce
1 tb	Sesame oil
⅓ Cup	Hoisin sauce

Seasonings

Salt, pepper, garlic powder, onion powder, ground ginger

Spicy Peanut Sauce

¼ Cup	Peanut butter
1 tb	Soy sauce
1 tb	Freshly grated ginger
1 tb	Brown sugar
1 Tb	Sriracha sauce
3 Tb	Hot water <i>(to soften Peanut butter)</i>

Toppings & Base

¼ Cup	Peanuts, chopped
4 Cups	Cooked rice
4	Scallions, chopped diagonally

Directions

Reset

1.

Mix the **Spicy peanut sauce together first**, adding one tablespoon of hot water at a time until the

		sauce has a consistency that allows it to drizzle.
<input type="checkbox"/>	2.	Heat a large pan over medium heat.
<input type="checkbox"/>	3.	Add in olive oil , then add your garlic and ginger . Allow it to cook until fragrant, about one minute.
<input type="checkbox"/>	4.	Add in your ground meat or other protein , allowing to sear slightly before cooking until crumbled , about five minutes . Season with salt, pepper , and garlic powder .
<input type="checkbox"/>	5.	While your protein is cooking, clean the mushrooms and chop them into small chunks , or mix in a food processor. (<i>About the same consistency as the crumbled protein.</i>)
<input type="checkbox"/>	6.	Add in your mushrooms and cook until they've released their moisture.
<input type="checkbox"/>	7.	Once the mushrooms are cooked, add in your diced bell pepper , shredded carrot , Hoisin sauce, sesame oil , and soy sauce .
<input type="checkbox"/>	8.	Season with salt, pepper, garlic powder, onion powder, and ground ginger.
<input type="checkbox"/>	9.	cook until everything is heated and mixed thoroughly.
<input type="checkbox"/>	10.	Assemble bowls with a bed of rice, the protein mixture laid over the top and drizzle the spicy peanut sauce over nicely. Then, garnish with chopped peanuts , sliced scallions , and sesame seeds .

