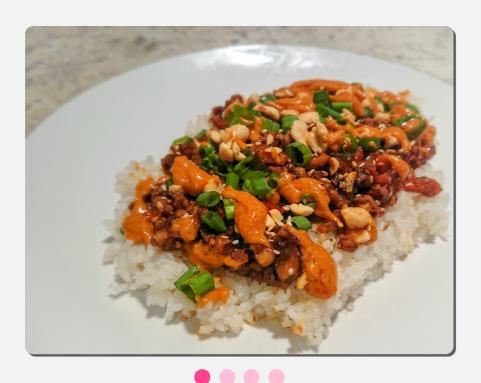
## Hoisin Stir Fry & Peanut Sauce



his 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 aluten free.

		Skill Level	
		Medium	
	40 Minutes	Servings	
		6	

## Ingredients 0

Filling		
<b>⅓</b> 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	
<b>2</b> Tb	Soy sauce	
1tb	Sesame oil	
⅓ Cup	Hoisin sauce	

Seasonings

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

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

	Toppings & Base
⅓ Cup	Peanuts, chopped
4 Cups	Cooked rice
4	Scallions, chopped diagonally

## Directions |

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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.
2.	Heat a large pan over <b>medium heat.</b>
3.	Add in <b>olive oil</b> , then add your <b>garlic</b> and <b>ginger</b> . Allow it to cook until fragrant, about <b>one minute</b> .
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.
5.	While your protein is cooking, clean the mushrooms and chop them into small chunks, or mix in a food processor. (About the same consistency as the crumbled protein.)
6.	Add in your <b>mushrooms</b> and cook until they've released their moisture.
7.	Once the mushrooms are cooked, add in your diced bell pepper, shredded carrot, Hoisin sauce, sesame oil, and soy sauce.
8.	Season with salt, pepper, garlic powder, onion powder, and ground ginger.
9.	cook until everything is heated and mixed thoroughly.
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.

