

Spicy Ground Pork & Zucchini Stir-Fry

Serves 4

Ingredients

For the sauce:

- 3 tablespoons tamari or soy sauce
- 1 tablespoon grated or minced fresh ginger
- 1 tablespoon sambal oelek or Asian chili-garlic sauce
- 2 teaspoons toasted (Asian) sesame oil

For the stir-fry and serving:

- 1 pound zucchini (about 3 medium)
- 2 tablespoons canola or vegetable oil, divided
- 1 pound ground pork or ground meat of choice
- Salt
- Freshly ground black pepper
- 1/4 cup thinly sliced scallions
- Cooked white or brown rice, for serving

Make the sauce: Stir all the ingredients together in a small bowl and set aside.

Make the stir-fry: Cut each zucchini in half lengthwise, then slice each half crosswise into 1/2-inch-thick half-moons.

Heat a flat-bottomed wok or large frying pan over medium-high heat until a drop of water vaporizes immediately on contact. Drizzle 1 tablespoon of the oil around the pan, add the pork, and season with salt and pepper. Let cook undisturbed for 30 seconds, then break the pork into small, bite-sized pieces and continue stir-frying until it's cooked through and golden-brown, about 5 minutes. Transfer the pork to a paper towel-lined plated and drain the pan of excess fat. Drizzle the remaining 1 tablespoon of oil in the pan, add the zucchini, and spread out into one even layer. Let cook undisturbed for 30 seconds. Stir-fry the zucchini until browned and just tender, about 5 minutes more.

Return the pork to the skillet, add the sauce, and stir-fry until the sauce is well-incorporated and the zucchini begins to look glossy, about 30 seconds more. Garnish with the scallions and serve over rice.

Make ahead: The sauce can be made 1 day in advance and stored in a covered container in the refrigerator. Let the sauce sit at room temperature while preparing the stir-fry, and stir before adding to the pan.

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.