

Stir-Fried Pork and Cabbage

Recipe by A Kitchen Hoor (@AKitchenHoor)



Ingredients

- 1 pound pork, thinly sliced
- 1 cup onions, chopped
- 2 cups cabbage, shredded
- 2 cups chicken broth
- 1 tablespoon dijon mustard
- 2 teaspoons cornstarch
- 1 teaspoon caraway seeds
- salt and pepper to taste
- 8 ounces egg noodles

Cooking Directions

1. Heat a large skillet coated with cooking spray over medium-high heat. Add pork and brown on each side.
2. Combine the chicken broth, mustard, cornstarch and caraway seeds in a small bowl.
3. Add onions and cabbage. Cook until crisp tender.
4. Pour the broth mixture over the pork mixture and simmer until thickened.
5. Cook noodles according to package directions omitting salt and fat.
6. Arrange one cup of noodles on each of 4 plates and top with 1 1/2 cups of pork mixture.