

Chef Tee's Pork Loin Roast Vegetable Medley

Ingredients

- 3 Tbsps. vegetable oil
- 1 to 2 Tbsps. fresh ginger, sliced
- 1 tsp. chili garlic paste
- ½ pound baby bok choy
- 1 medium onion, sliced
- ½ head napa cabbage, sliced

Directions

1. Put ingredients in hot water for a few minutes, then plunge them in ice cold water to stop the cooking process—this technique is called blanching.
2. Remove the vegetables from the ice cold bath and strain them.
3. In a large skillet, add the vegetables and chili garlic paste.
4. Sauté briefly (about 2 minutes) to reheat and serve with pork roast.