Pork and Mushroom Stir-Fry

[**NIGELLA LAWSON**](https://cooking.nytimes.com/search?q=Nigella+Lawson)

* **YIELD**4 servings

* **TIME**15 minutes

INGREDIENTS

* **1** **pound pork tenderloin**
* **¼** **cup oyster sauce**
* **2** **tablespoons plus 1/4 cup dry sherry or Chinese cooking wine**
* **2** **teaspoons sesame oil**
* **1** **clove garlic, minced**
* **⅛** **teaspoon hot red pepper flakes**
* **1 ½** **teaspoons corn or canola oil**
* **4** **scallions, trimmed, halved lengthwise and cut into 2-inch pieces**
* **1** **cup baby corn, each cob halved crosswise**
* **1 ½** **cups sugar snap peas**
* **2** **cups sliced bok choy**
* **1** **cup sliced oyster mushrooms**
* **1** **cup sliced shiitake mushrooms**
* **3** **cups bean sprouts**
* **2** **tablespoons finely chopped cilantro**
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Nutritional Information

PREPARATION

1. Slice pork into strips about 2 inches long, 1 inch wide and 1/4 inch thick. Place in a bowl or sealable plastic bag, and add oyster sauce, 2 tablespoons sherry, sesame oil, garlic and red pepper flakes. Stir to coat well. Cover or seal, and allow to marinate at room temperature for 3 hours, or in refrigerator up to 24 hours.
2. Place a large wok or skillet over high heat, and add oil. Allow pan to heat for 1 to 2 minutes, then add pork and marinade. Toss meat until seared and no longer pink. Add scallions, corn and sugar snaps. Stir until sugar snaps turn bright green, about 1 minute.
3. Add bok choy and mushrooms, and stir constantly for about 1 minute. Add bean sprouts and remaining 1/4 cup sherry. Continue to stir until wine is almost evaporated. Transfer to a large platter, sprinkle with cilantro, and serve immediately.