

## STIR-FRIED PORK AND NAPA CABBAGE

SERVES 4

Active time: 45 min Start to finish: 45 min

- 1 (1-lb) pork tenderloin
- 2½ tablespoons soy sauce
- 4 teaspoons cornstarch
- 1½ tablespoons sugar
- 2 tablespoons rice vinegar (not seasoned)
- ½ teaspoon salt
- 2 tablespoons water
- 2 lb Napa cabbage, quartered lengthwise, cored, and cut crosswise into 1½-inch pieces (10 cups)
- 2 tablespoons vegetable oil
- 1 tablespoon finely chopped garlic
- 1 tablespoon finely chopped peeled fresh ginger
- ¼ cup loosely packed fresh cilantro leaves

Accompaniment: rice

► Trim off and discard any silver skin from pork (do not trim fat). Cut pork across grain into ¼-inch-thick slices, then toss with 1 tablespoon soy sauce, 2 teaspoons cornstarch, and 1 tablespoon sugar in a bowl. ► Stir together vinegar, salt, remaining 1½ tablespoons soy sauce, and remaining ½ tablespoon sugar in a

small bowl. ► Stir together water and remaining 2 teaspoons cornstarch in a cup.

- Rinse cabbage in a large colander. Tap colander lightly, then transfer cabbage to a large bowl with water still clinging to leaves.
- Heat 1 tablespoon oil in a 12-inch nonstick skillet over high heat until hot but not smoking, then add pork in 1 layer as quickly as possible. Cook, undisturbed, until pork begins to brown, about 3 minutes, then turn over and cook, undisturbed, until browned but still pink in center, about 1 minute more. Transfer pork and any juices to a plate. Do not clean skillet.
- Heat remaining tablespoon oil in skillet over moderately high heat until hot but not smoking, then stir-fry garlic and ginger 30 seconds. Add half of cabbage and stir-fry over high heat until cabbage is wilted, 2 to 3 minutes. Stir in remaining cabbage (skillet will be very full), along with any water in bowl, and soy sauce mixture, then cook, covered, stirring occasionally, until all of cabbage is tender, 4 to 5 minutes.
- Add pork, along with any juices accumulated on plate, and bring to a boil. Stir cornstarch mixture, then pour into skillet and boil, stirring, until sauce is slightly thickened, about 1 minute. Season with salt, then serve sprinkled with cilantro.

Fresh sage and a last-minute splash of balsamic vinegar transform sweet butternut squash and tender shallots into a beautifully balanced dish.

## BUTTERNUT SQUASH WITH SHALLOTS AND SAGE

SERVES 4

Active time: 20 min Start to finish: 25 min

- 2 tablespoons olive oil
- 3 shallots, halved lengthwise, then cut crosswise into ¼-inch-thick slices (¾ cup)
- 1 (1¾-lb) butternut squash, peeled, halved lengthwise, seeded, and cut into ½-inch cubes (4 cups)
- ½ cup reduced-sodium chicken broth or water
- 1 tablespoon packed brown sugar
- ½ teaspoon finely chopped fresh sage
- ½ teaspoon salt
- 1 teaspoon balsamic vinegar
- ¼ teaspoon black pepper

► Heat oil in a 12-inch heavy skillet over moderate heat until hot but not smoking, then cook shallots and squash, stirring, until shallots are softened, about 5 minutes.

► Add broth, brown sugar, sage, and salt, stirring until sugar is dissolved. Simmer, covered, stirring occasionally, until squash is tender, 8 to 10 minutes. Remove from heat and stir in vinegar, pepper, and salt to taste.

For more **EVERY DAY** recipes, see page 154.



**20 min**