**Sprouts with pork & peanuts**

Serves 4 (1P 1HO 1LE)

* 1 pork tenderloin (400-450g/14oz-1lb)
* 1 tbsp cornflour
* 5 tbsp light soy sauce
* 2 tbsp Chinese black rice vinegar or balsamic vinegar
* 2 tbsp golden caster sugar
* 1 tbsp Chinese rice wine or dry Sherry
* vegetable oil, for stir-frying
* 4 tbsp unsalted peanuts
* 400g Brussels sprouts, trimmed then halved, or quartered if large
* thumb-sized piece ginger, shredded
* 3 garlic cloves, thinly sliced
* ½ tsp chilli flakes or a few whole small dried chillies
* 1 tsp sesame oil, to serve
* rice, to serve
1. Trim any silvery sinew from the pork, then slice the meat into thin medallions. Mix the cornflour with 2 tbsp of the soy, add the pork and toss to coat. Set aside for 5 mins. Stir together the rest of the soy, the vinegar, sugar, rice wine and 2 tbsp water. Let the sugar dissolve.
2. Heat 1 tsp oil in a wok or frying pan. Fry the peanuts for 1-2 mins, stirring often, until toasted and golden, then set aside in a dish. Add 1 tbsp oil to the pan, and stir-fry the pork for 3-4 mins until golden but not completely cooked through. Set aside.
3. Wipe out the pan if needed, then add another 1 tbsp oil and stir-fry the sprouts over a high heat for 5 mins, adding 1 tbsp water at the end to provide a shot of steam. They should be bright green and just tender, but not soft. If the pan seems dry, add another 1 tsp oil, then tip in the ginger, garlic and chilli. Sizzle for 1 min, then add the sauce, pork and any resting juices. Simmer for a few mins until the sauce thickens and the pork is cooked through. Scatter with the nuts, drizzle over the sesame oil and serve with rice.