

# Ginger Parsley Pork Bites Recipe

## The Ingredients:

- 2 lbs boneless pork chops cut into 1-inch cubes
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon black pepper
- 1 teaspoon red pepper flakes
- 1 teaspoon of smoked paprika
- pinch of salt
- 1 tablespoon of crushed ginger
- 2 tablespoons of coconut aminos (paleo)/ gluten-free Japanese dark soy sauce (keto)
- 2 tablespoons of chopped parsley and some for left for garnishing.

## Instructions:

- 1.) Mix dry seasonings in a bowl; garlic powder, onion powder, black pepper, red pepper flakes, and smoked paprika.
  - 2.) Mix parsley with wet ingredients in separate bowl; olive oil, ginger, and soy sauce or coconut aminos.
  - 3.) Take cubed pork and coat thoroughly in the wet mixture.
  - 4.) Then, take seasonings and sprinkle over the coated pork bites, mixing until every piece is coated with seasoning.
  - 5.) You can broil, bake, or even cook these bites in a skillet over medium heat. Cooking technique will vary its crispiness.
    - Broil @ 500°F to 550°F for 18-20 minutes
    - Bake @ 325-350°F for 20-25 minutes
    - Medium Heat in skillet 5-8 minutes
- Spread pork pieces evenly and cook (technique by choice)  
Make sure the internal temperature is 145°F (Medium)-160°F (Done)
- 6.) Take out bites and remember to allow the pork to rest. Garnish with fresh parsley. Enjoy!

**Servings:**

4

