

Thai Stir~Fry Pork

Ingredients:

- 1 tbsp. dark sesame oil
- 1 (3/4 to 1 lb.) pork tenderloin, cut into thin strips
- 1 1/2 tsp. garlic, minced
- 1 1/2 tsp. fresh ginger, minced
- 2 1/2 cups snow peas
- 1 red bell pepper, cut in thin strips
- 1/4 cup soy sauce
- 3 tbsp. NVBP's Jalapeño Jam (any variety)
- 3 cups hot cooked rice or noodles
- 3 tbsp. sliced green onions
- 3 tbsp. chopped peanuts or cashews

Instructions:

- Heat oil in large nonstick skillet over medium-high heat
- Add pork, garlic and ginger and stir-fry 1 minute, add snow peas and bell pepper and stir-fry 3 minutes or until pork is no longer pink, add soy sauce and jam and stir-fry 2 minutes or until sauce thickens
- Serve over rice or noodles and sprinkle with green onions and nuts