Pork Stir Fry

FOODSERVICE

SERVING SIZE: **1**

Ingredients

- 1 1/4 liquid teaspoons Water
- 5 ounces Pork Loin, Thin Julienne
- 1 fluid ounce Soy Sauce
- 3/4 liquid teaspoon Brown Mustard
- 1/2 liquid teaspoon Hot Sauce
- 3/4 teaspoon Minced Garlic
- 3/8 cup **Furmano's Mixed Peppers with Onions,** Drained

In This Recipe



Mixed Pepper Strips with Onions

Preparation

1. Heat Olive Oil in a large saute' pan over high heat
2. Add Julienne Pork for a quick sear, then turn heat down to medium. Add Garlic, saute' for five minutes
3. Add Hot Sauce, Soy Sauce, and Brown Mustard. Reduce by 2/3.
4. Add Furmanos Mixed Peppers with Onions heat to 165*
5. Serve over rice or cool and combine with citrus soy kim chee to make an egg roll mix.

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