

Kickin Kung Pao Pork

Ingredients

1 to 1 1/2 lbs. boneless pork, partially frozen and thinly sliced into bite-size pieces

1 16 oz. package frozen oriental style vegetables

1 jar Oriental Secrets Kickin Kung Pao Sauce

Preparation Steps

1. Preheat skillet or wok over high heat and add 2 tablespoons of vegetable oil.
2. Add pork and stir-fry until well done.
3. Add oriental style vegetables and Kickin Kung Pao Sauce, stir, cover and simmer for 3 minutes.
4. Serve over steamed rice. Makes 4-6 servings.

Nutritional Information