

Pork Lo Mein

1 pound of boneless pork, partially frozen, thinly sliced across the grain in (2 inch by 1/8th bite size pieces).

1 carrot-cleaned and sliced thinly into matchstick size pieces

1 stalk of large celery sliced into 1 inch matchstick size pieces

1 cup broccoli florets cut into bite-size pieces

½ small sliced yellow onion (thin strips)

2 cups thinly sliced cabbage, (can substitute 2 ½ cups cole slaw mix in place of cabbage and carrots)

8 ounces uncooked linguine or lo mein noodles (cook noodles until tender, drain and set aside)

1 jar **Oriental Secrets Savory Brown Sauce**

Preheat skillet or wok over high heat and add 2 tablespoons of vegetable oil.

1. Add pork and stir fry until no longer pink, remove pork from pan.
2. Heat wok or skillet on high heat.
3. Stir in vegetables and 3 tablespoons of water, simmer for 3-5 minutes.
4. Stir in noodles and heat for 2 more minutes.
5. Add pork to mixture.
6. Add 1 jar Oriental Secrets Savory Brown Sauce . Lower heat and cook until sauce is hot.

Makes 4-6 servings