

Orange Pork with Scallions

Ingredients

1 lb Pork Tenderloin
2 T Cornstarch (divided)
1/3 c Chicken Broth
1/4 c Orange Juice
2 T Soy Sauce
1 t Chili Garlic Sauce
1/4 t Salt
1 1/2 t Vegetable Oil
2 c Carrots (matchstick-cut)
1/4 c Water
2 t Ground Ginger
2 t Garlic (minced)
1/3 c Green Onions (diagonally cut)

Instructions

1. Cut pork into wide strips. Combine pork and 1 tablespoon cornstarch in a bowl; toss well. Combine remaining 1 tablespoon cornstarch, broth, and next 4 ingredients.

2. Heat a large nonstick skillet over medium-high heat. Coat pan with cooking spray. Add pork to pan; saute 3 minutes or until desired degree of doneness; stir frequently. Remove pork from pan.

3. Heat oil in pan. Add carrots, water, ginger, and garlic to pan; cook 1 1/2 minutes, scraping pan to loosen browned bits. Return pork to pan. Stir in broth mixture; bring to a boil. Cook 30 seconds. Stir in green onions. Serve immediately.