

Hoisin Pork and Snow Pea Stir-Fry

Ingredients

2 T Soy Sauce
1 lb Pork Tenderloin (trimmed,
thinly sliced)
3/4 c Chicken Broth
1/4 c Hoisin Sauce
1 T Cornstarch
1 T Honey
4 t Sesame Oil
1/2 lb Snow Peas (trimmed)
1/2 c Red Bell Pepper (sliced)
1 T Ginger (grated)
1 t Garlic (minced)
1/2 c Green Onions (chopped)

Instructions

1. Combine 1 tablespoon soy sauce and pork, tossing to coat. Set aside.
2. Combine remaining 1 tablespoon soy sauce, broth, hoisin, cornstarch, and honey in a medium bowl, stirring with a whisk until smooth.
3. Heat 1 tablespoon sesame oil in a large skillet over medium-high heat. Add pork mixture to pan; saute 3 minutes or until browned. Remove pork from pan. Add 1 teaspoon sesame oil to pan. Stir in peas, bell pepper, ginger, and garlic; saute 30 seconds. Return pork mixture to pan; stir in broth mixture. Simmer 2 minutes or until thick, stirring occasionally. Remove from heat, and stir in green onions.