

STIR FRY PORK WITH SNOW PEAS IN CITRUS SOY SAUCE

from Wegmans.com

(serves 4)

Ingredients

- 1 pkg (8oz) Food You Feel Good About Cleaned & Cut **snow peas**, trimmed
- 1 pkg (10 oz) Wegmans Organic Matchstick **carrots**
- 1 (about 1 lb) Wegmans **pork tenderloin**, sliced ¼-inch pieces, trimmed
- 3 cloves Food You Feel Good About Cleaned & Cut **peeled garlic**, minced
- 1 container (4 oz) Wegmans **citrus soy sauce**, divided
- 1 ½ Tbsp Wegmans **corn starch**
- 3 Tbsp Wegmans **vegetable oil**, divided
- 1 **sweet red pepper**, ½-inch diced
- salt** and **pepper**, to taste

Instructions

- 1.** Add snow peas and carrots to large pot of boiling, salted water. Cook 2 min. Drain; transfer to bowl of ice water. Drain; set aside.
- 2.** Slice pork 1/4-inch thick; toss in bowl with garlic. Add 2 Tbsp citrus soy sauce; toss to combine. Sprinkle cornstarch over pork and work in with hands to coat all pieces.
- 3.** Drizzle 2 Tbsp oil around sides of wok; tilt wok to distribute evenly. Heat oil in wok on HIGH until oil faintly smokes. (If oil smokes too much, wok is too hot.)
- 4.** Add half the pork; stir fry 2-3 min. Transfer to clean work platter; set aside. Stir fry remaining pork in remaining 1 Tbsp oil. Remove from wok and keep warm.
- 5.** Add pepper to wok; stir fry 2-3 min. Add cooked pork, snow peas, carrots, and remaining citrus soy sauce. Toss about 30 seconds to heat through.