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APRICOT-GLAZED KOREAN PORK STIR-FRY

- 1 lb (.450 kg) pork loin or pork stir-fry strips
- 2 Tbsp. soy sauce
- 1 Tbsp. maple syrup or honey
- 2 Tbsp. **Sweet Heat Korean Stir-Fry Blend**
- 1 Tbsp. cooking oil
- 2 carrots, sliced
- 2 celery stalks, sliced
- ½ red pepper, sliced into strips
- 2 Tbsp. **Apricot & Maple Sweet Pepper Jelly**

In a bowl, combine soy sauce, maple syrup/honey and **Sweet Heat Korean Stir-Fry Blend**. Toss pork with the seasoning mixture and let stand for 10 minutes. Heat oil in a large skillet or wok over medium-high heat. Cook pork for 4-5 minutes until lightly browned. Add vegetables and **Apricot & Maple Sweet Pepper Jelly**. Stir-fry for 5-7 minutes, until vegetables are tender-crisp and pork is cooked through. Serve over rice.



- **Sweet Heat Korean Stir-Fry Blend**
- **Apricot & Maple Sweet Pepper Jelly**