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PORK STIR-FRY (1)

1 ½ lbs. (.680 kg) pork tenderloin, cut into strips

3 Tbsp. olive oil, divided

2 tsp. **Sunset Seasoned Salt**

2 tsp. **Onion, Garlic & Herb Seasoning**

1 small yellow onion, diced

1 large pepper - red, orange or green, cut into strips

1 carrot, cut into thin strips

Green onion, chopped

SAUCE:

3 Tbsp. **YGY Easy Eats Sesame Ginger Blend**

⅓ cup soy sauce

1 Tbsp. cornstarch

¼ cup orange juice

In large skillet, heat 2 tablespoons olive oil over medium-high heat. Add pork tenderloin and sprinkle with seasonings, cook until no longer pink, about 5-6 minutes; remove from skillet. Add onion, peppers, carrots and remaining olive oil to skillet; stir-fry 5 minutes or until tender crisp. Return pork to the skillet. Combine **YGY Easy Eats™ Sesame Ginger Blend**, soy sauce, corn starch and orange juice, add to the stir fry. Simmer for 5-10 minutes until sauce is thickened. Add diced green onion. Serve over rice or rice noodles.



•Sunset Seasoned Salt
•Onion, Garlic & Herb Seasoning

•YGY Easy Eats Sesame Ginger Blend