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PORK SWEET & SPICY STIR-FRY

- 1 lb. (450 g) 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 bell peppers, sliced
- 2 cups mushrooms, sliced

In a bowl, combine soy sauce, maple syrup, 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 bell peppers and mushrooms. Stir-fry for 5-7 minutes, until vegetables are tender-crisp and pork is cooked through.



•Sweet Heat Korean Stir-Fry Blend