

Spicy Pork Stir Fry

Rose Product used: Pork Loin

- 3/4 lb. Rose Boneless Pork Loin
(sliced into 1/8 inch by 2 inch strips)
- 1 tsp. chili powder
- 1/2 tsp. crushed red pepper flakes
- 1/4 tsp. ground cumin
- 1 tbs. cornstarch
- 1/4 cup water
- 2 tbs. low-sodium soy sauce
- 1 tsp. vegetable oil
- 1 cup thinly sliced carrots
- 2 cups sliced bok choy
- 1 small red bell pepper, cut into strips
- 1/4 cup walnut pieces

In a heavy-duty resealable plastic bag, place pork strips, chili powder, red pepper flakes and cumin; seal bag and shake to distribute spices. Stir together cornstarch, water and soy sauce; set aside. Heat oil in heavy skillet over medium-high heat. Add pork strips and carrots to skillet and stir-fry



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4 minutes. Add bok choy and red pepper to skillet; stir-fry 4 minutes longer or until vegetables are crisp-tender. Add soy sauce mixture and walnuts; stir-fry 1 minute or until sauce is thickened and bubbly. Serves 4.



Recipe courtesy of the National Pork Board