

TaterSweet[™] Pork Stir-fry

Ingredients

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| 4 | Pork Chops (<i>medium, bonless</i>) |
| 1 ea | Bell Peppers (<i>green, red, yellow</i>) |
| 1 | Onion (<i>med, white</i>) |
| 2 Cloves | Garlic |
| 3 Tbsp | <i>TaterSweet</i>[™] Sweet & Sour Dressing |
| 2 Tbsp | Vegetable oil |
| 2 Tbsp | Honey |
| 1 1/2 cups | Rice (<i>uncooked</i>) |

Directions

- > Cut pork chops into thin strips, 1 1/2" - 2" long
- > Cook rice
- > Add oil and pork strips to pre-heated wok or frying pan (*med-high heat*), stirring frequently
- > While pork is cooking;
Cut bell peppers and onion into similar size pieces, mince garlic; Combine and set aside
- > Remove pork from pan (*don't drain*), replace with vegetable mix and cook 2-3 min, stirring frequently
- > Add pork back to pan along with ***TaterSweet*[™]** and honey, cook additional 1-2 min, stirring constantly

Serve over rice