

## Stir Fry Pork with Snow Peas in Citrus Soy Sauce from Wegmans Food Markets

Serves: 4

Active Time: 20 minutes

Total Time: 30 minutes

### Ingredients

1-1 lb. pork tenderloin

3 medium cloves garlic, peeled, chopped finely (about 2 tablespoons)

1/2 cup [Wegmans Citrus Soy Sauce](#) (Prepared Food Section, it's a small 4 ounce container)

1-1/2 tablespoons cornstarch

8 ounces snow peas, trimmed (about 3 cups)

2 packages (10 oz. each) matchstick cut carrots

2 tablespoons olive oil, divided

1 medium red sweet pepper (halves) cored and medium dice (about 1 cup)

### Preparation

1. Slice pork 1/4-inch thick; toss in bowl with garlic. Add 2 tablespoons citrus soy sauce; toss to combine, sprinkle cornstarch over pork and work in with hand to coat all pieces.
2. Bring pot of salted water to boil in high; add snow peas and blanch 2 minutes. Drain. Shock (stop cooking process) by transferring to bowl of ice water; drain and set aside. In same pan of water, blanch carrots 2 minutes; shock.
3. Heat non-stick skillet or wok on high for 2 minutes. Add 1 tablespoon olive oil; swirl to coat pan (oil should smoke slightly). Add half the pork; stir fry 2-3 minutes. Remove from pan; set aside. Stir fry remaining pork in remaining 1 tablespoon olive oil. Remove from pan and keep warm.
4. Add pepper to pan. Drizzle with few drops of olive oil; seas to taste with salt and pepper. Stir-fry 2-3 minutes; add cooked pork, snow peas, carrots and remaining citrus soy sauce. heat.