

SWEET & SPICY PORK STIR FRY

- 1 ½ lb boneless pork chops
- ¼ cup flour, seasoned
- 3 Tbsp extra virgin olive oil, divided
- 2 1 lb bags frozen oriental vegetable mix
- 5 Tbsp **TSG Sweet & Spicy Pepper Jelly**
- ½ cup water
- 1 tsp salt & pepper

1. Season flour with salt and pepper and add to large, re-sealable plastic bag. Slice pork into thin strips and add to flour. Shake well to coat evenly.
2. Add 1 Tbsp olive oil to non-stick sauté pan. Pan fry the pork in several batches until golden brown. Remove from pan and set aside on paper towels to dry.
3. Add 1 Tbsp olive oil to the same pan and sauté frozen vegetables mix until heated throughout. Remove from pan and set aside.
4. Add 1 Tbsp olive oil, Sweet & Spicy Pepper Jelly, and salt & pepper to the sauté pan. Heat until bubbling; then add ½ cup water. Bring back to simmer. Add the pork and the vegetables back to the pan. Heat throughout. Serve as is or over rice.