

Teriyaki Pork and Vegetables with Noodles

3 to 4 (4 oz) boneless center-cut loin pork chops approx. 1/2 inch thick
cut into 1/4 inch strips
1 package of mushrooms sliced
1 cup thinly sliced red, yellow and green pepper
1 cup broccoli florets
4 green onions
1 tbsp. of sesame oil
4 tsp. chili garlic sauce
1/2 cup Kim's Gourmet sauce of choice
8 ounces of uncooked noodles rice or pasta of your choice

Cook noodles, rice or pasta until done. Drain. Save 1/2 cup cooking liquid. Set aside

Remove green tops from green onions and chop. Chop white portions of green onions. Set both to the side

Heat oil in a large non-stick skillet or wok over medium heat. Add white chopped green onions, pork, peppers, mushrooms and broccoli. Sauté for approximately 3 to 4 minutes until pork is brown. In small bowl whisk 1/2 cup cooking liquid, Kims Gourmet Sauce of choice and chili garlic sauce. Add cooked pasta or rice and mixture from bowl into pan. Stir well to coat. Top with sliced green onions.

Delicious and healthy meal in no time. Enjoy!