



PORK STIR-FRY

3 Tbsp. olive oil

1 ½ lbs. (680g) pork tenderloin, cut into strips

1 Tbsp. **Oh! So Onion**

1 tsp. **Sunset Seasoned Salt**

6 oz. pkg. frozen stir-fry vegetables (or use fresh vegetables)

¼ cup **Handcrafted Moroccan BBQ Sauce**

¼ cup **Caribbean Mango Tequila Sauce**

¼ cup orange juice

1 small can mandarin oranges, drained

3 cups cooked rice

In a large skillet, heat olive oil over medium-high heat. Add pork tenderloin and sprinkle with **Sunset Seasoned Salt** and **Oh! So Onion**. Cook until no longer pink, about 3-4 minutes; remove from skillet.

Add vegetables to skillet; stir-fry 2-3 minutes or until tender crisp. Stir in sauces and orange juice; bring to a light boil for 1-2 minutes. Add pork and stir in mandarin oranges.

Meanwhile, prepare rice according to package directions; top rice with stir-fry mixture.

- Oh! So Onion
- Sunset Seasoned Salt

- Handcrafted Moroccan BBQ Sauce
- Caribbean Mango Tequila Sauce