

# Pork Stirfry With Snap Peas & Asparagus

**Prep Time:** 15 Min **Cook Time:** 12 Min **Total Time:** 27 Min  
Serves 4

## Ingredients

- 1 lb pork tenderloin cut into 1/2 inch slices
- 2 minced garlic cloves
- 2 tsp olive oil
- 10 ounces fresh or frozen sugar snap peas
- 1 lb of asparagus trimmed and sliced into 1-inch pieces
- 6 Tbsp soy sauce
- 4 Tbsp white wine vinegar
- 2 Tbsp sugar free maple syrup or 8 drops of liquid stevia
- 1 1/2 tsp ground ginger
- 1/2 tsp crushed red pepper flakes

## Instructions

- 1 Stirfry pork & garlic in hot oil for 6 minutes or until meat is no longer pink
- 2 Remove pork from skillet
- 3 Add vegetables to pan and add all remaining ingredients
- 4 Cook for 4 minutes or until vegetables are crisp-tender
- 5 Return pork to pan and cook for an additional 2 minutes or until glazed

## Notes

Feel free to add 1 red pepper, 1 cup broccoli, 1 cup bok choy, 1/2 cup of mushrooms or any other vegetable(s) that you desire.

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