

Southwestern Pork Stir Fry (for 4)
Recipe Cookbook: The Working Family's Cookbook

INGREDIENTS:

1 lb boneless pork tenderloin, cut into 2-by-1/4-inch strips
1/4 C olive oil, plus 2 tablespoons, divided
1 TBS lime juice
1 large zucchini, scrubbed and trimmed
1 medium-sized red or green pepper
1 small red onion
1 medium-sized clove garlic
1 TBS fresh jalapeno peppers, finely chopped
1 C corn kernels, fresh or defrosted
1 TBS chili powder
Salt
Freshly ground pepper
1 tsp cornstarch
1/2 C beef broth

DIRECTIONS:

Combine pork, 1/4 cup of olive oil & lime juice in a medium-sized, non-corrosive bowl. Let stand 20 minutes at room temperature.

Meanwhile, slice zucchini into 1/4" rounds. Cut red or green pepper into 1/4-inch-wide strips, discarding seeds, ribs & stem. Thinly slice the red onion. Finely chop the garlic.

Heat the remaining 2 TBS olive oil in a large skillet till hot. Remove pork from the marinade & pat dry. Cook pork 2 minutes, stirring often. Add zucchini, red or green pepper, onion, garlic, jalapeno pepper, corn, chili powder + salt & pepper to taste. Cook for 2 minutes more, stirring often.

Dissolve cornstarch in the beef broth. Add to skillet & cook just till liquid comes to boil & thickens. Serve immediately.