

BBQ PORK TENDERLOIN WITH VEGGIE STIR-FRY



Serves: 4



Prep Time: 10-15 mins



Cook Time: 10-15 mins



INGREDIENTS

MarcAngelo BBQ Pork Tenderloin	1
vegetable oil	1 tbsp
onion, chopped	1
carrots, peeled & sliced	4-5
green & red pepper, sliced boy choy, chopped	1 each
stir-fry sauce	1
cooked long grain rice	1/4 cup
sesame seeds	2 cups

COOKING INSTRUCTIONS

Oven-broil pork tenderloin as directed on package. Heat oil in large non-stick fry pan over medium-high heat; add onion and carrots. Cook, covered until carrots are almost cooked. Add remaining vegetables and sauce to pan; cook and stir for 3 to 4 minutes or until vegetables are cooked. Serve the pork tenderloin, sliced with cooked rice and the stir-fry vegetables sprinkled with sesame seeds. Serves 4.