

RAGING GARLIC PORK STIR-FRY

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Directions Needed on hand to complete this freezer meal: ½ cup cornstarch; 2 teaspoons vegetable oil. Completely thaw in refrigerator. Pour off and discard any excess liquid from bag of pork. Add cornstarch; seal bag and shake to coat. In a large skillet, heat oil over medium-high heat. Add pork and stir-fry until thoroughly cooked, about 10 minutes. Add vegetables and sauce. Stir-fry just until vegetables are tender crisp.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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