



## KUNG PAO PORK

(Makes 4 servings)

- ¾ pound lean pork, cut into ½-inch cubes
- 4 tablespoons Kikkoman® Soy Sauce, divided
- 2 tablespoons each RealLemon® Lemon Juice from Concentrate and sugar
- 2 teaspoons cornstarch
- ¼ teaspoon crushed red pepper
- 2 cloves garlic, minced
- 2 tablespoons Bertolli® Extra Light Olive Oil
- 1 small red bell pepper, chunked
- ½ small onion, chunked
- ¼ cup unsalted roasted peanuts

Combine pork and 2 tablespoons soy sauce; refrigerate 30 minutes. Combine remaining 2 tablespoons soy sauce, lemon juice from concentrate, sugar, cornstarch, crushed pepper and ¼ cup water. In wok or large skillet, stir-fry pork and garlic in hot oil 3 minutes, or until brown. Add bell pepper and onion; stir-fry 3 minutes. Add cornstarch mixture; cook and stir until slightly thickened. Add peanuts. Refrigerate leftovers.

