

PORK AND VEGETABLE Stir-fry

4 servings

1 tbsp	PASTENE Pure Olive Oil	15 mL
1	pork tenderloin, trimmed of fat and cut into strips	1
1	celery stalk, thinly sliced	1
1	yellow pepper, thinly sliced	1
1	red pepper, thinly sliced	1
20	snow peas, ends trimmed	20
4	PASTENE Artichoke Hearts, quartered	4
1	PASTENE Hearts of Palm, sliced	1
1 tbsp	PASTENE Pesto Basil Sauce	15 mL
	PASTENE Linguine, cooked	
	salt and pepper	

- Heat oil in a skillet over medium-high heat. Add pork and stir-fry 4 minutes; season well. Remove meat and keep hot.
- Add vegetables to same skillet. Season with salt and pepper, and cook 3 minutes. Add pesto sauce and stir-fry 1 minute.
- Return meat to skillet and stir-fry 1 minute. Serve with hot cooked linguine.

