

Here's a good way to stretch a half pound of pork, Creole Pork with Noodles is surprisingly good and uses ingredients most of us can find all year round. Add a teaspoon of grated orange peel or some sliced kumquat for an added citrus edge before serving. Yummy!

Creole Pork with Noodles

- 1 teaspoon Creole Seasoning
- 1/2 pound boneless pork loin, cut into 2x1/2-inch strips
- 1 Tbsp vegetable oil
- 1 cup chicken broth
- 1/2 cup orange juice
- 2 Tbsp cider vinegar
- 2 medium carrots, sliced
- 1 Tbsp corn starch
- 1/2 cup sliced green onions
- 1/2 pound egg noodles, cooked, drained

Start the water boiling for your noodles...

1 In a small bowl toss pork to coat with Sandia Spice Creole Seasoning.

2 In a large skillet heat oil over medium high heat. Add the pork and sauté for 2 minutes or until browned.

3 In a small bowl blend the broth, orange juice and vinegar. Reserve 1/4 cup of the broth mixture. Pour all but the reserved broth mixture into the skillet with the pork. Add the carrots. Bring to a boil and reduce the heat to medium. Cook 7-8 minutes.

4 Blend corn starch into reserved broth mixture. Stirring constantly, pour the corn starch mixture into the skillet to thicken the sauce. Add the green onions. Bring to a boil and simmer for one minute more.

Toss with the noodles. Serve immediately. Recipe makes approximately 4 servings.