

Cajun Pork Strips



Serve with rice, warmed tortillas and fresh pineapple spears.

- Serves: 4

Ingredients

- 1 lb pork strips
- 4 tablespoons Cajun seasoning (Bridgewood Organics Cajun Seasoning)
- 1 teaspoon vegetable oil
- 1 red bell pepper
- 1 tart green apple, cored and diced
- ¼ cup pecan pieces

Directions

1. Season pork strips with 2 tablespoons of Cajun seasoning.
2. Toss pepper, apple and pecans with the remaining seasoning, reserve.
3. Heat oil in a large nonstick skillet over medium-high heat. Stir-fry pork strips, without crowding. Remove and keep warm.
4. Add the pepper-apple mixture; cook and stir 2 minutes.
5. Return pork to skillet and stir to mix well.

Recipe and photograph provided courtesy of National Pork Board.