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Olive on Tap Jalapeno Stir Fried Pork

INGREDIENTS: 2 tbsp cornstarch * 2 tsp salt * 2 tsp **Olive on Tap Black Pepper Corns**, fresh cracked * 1/2 tsp red pepper flakes * 3 Tbsp water * 1 lb pork shoulder, sliced thin * 3 Tbsp **Olive on Tap Jalapeno Red Pepper Olive Oil** * 2 Tbsp **Olive on Tap Golden Jalapeno Balsamic Vinegar** * 2 jalapenos, sliced

In a medium bowl whisk together cornstarch, salt, black pepper, red pepper flakes and water until a batter forms. Add thin sliced pork to cornstarch mixture and mix, ensuring each piece of pork is evenly coated. Preheat olive oil in a pan on medium-high heat. Lay pork in one layer in pan. Cook until golden, about 7 minutes, then flip and cook for another 5 minutes or until cooked through. Remove pork from pan and set aside. Add jalapeno, onion, garlic and red bell pepper to pan. Sauté for 5 minutes, until onion is translucent and peppers are tender. Add pork back to pan and balsamic cook for an additional 5 minutes. Serve hot.