

Citrus Pork with Egg Noodles

Celebrate all things orange with citrus and carrots!

1 teaspoon ground cumin
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
1/2 pound boneless pork loin, cut into 2" x 1/2" strips
1 tablespoon vegetable oil
2 cloves garlic, minced
1 cup chicken broth
1/2 cup orange juice
2 tablespoons cider vinegar
1/2 tablespoon brown sugar
2 medium carrots, sliced
1 tablespoon corn starch
1/2 cup sliced green onions
1/2 pound egg noodles, cooked, drained

Get the water boiling for your noodles.

In a small bowl combine cumin, salt and pepper. Add pork; toss to coat.

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

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

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 1 more minute.

Toss with the noodles. Serve immediately.