



Gingered Pork & Vegetable Shells

Ingredients

2 tablespoons cornstarch
1 3/4 cups Swanson® Vegetable Broth
1 tablespoon soy sauce
2 tablespoons vegetable oil
1 boneless pork tenderloin (about 1 pound), cut into very thin strips
5 cups cut-up fresh vegetables (asparagus, cut into 2-inch pieces, green or red pepper strips, carrot slices, snow peas and sliced onions)
1/4 teaspoon garlic powder **OR** 1 clove garlic, minced
1/2 teaspoon ground ginger
1 package (10 ounces) Pepperidge Farm® Puff Pastry Shells, prepared according to package directions

Directions

Stir the cornstarch, broth and soy sauce in a small bowl until the mixture is smooth.

Heat **1 tablespoon** oil in a 10-inch skillet over medium-high heat. Add the pork and stir-fry until well browned. Remove the pork from the skillet.

Heat the remaining oil in the skillet. Add the vegetables, garlic powder and ginger and stir-fry until the vegetables are tender-crisp.

Stir the cornstarch mixture in the skillet. Cook and stir until the mixture boils and thickens. Return the pork to the skillet. Cook until the pork is cooked through. Spoon the pork mixture into the pastry shells.

TIP *Easy Substitution:* You can substitute **4** skinless, boneless chicken breast halves (about 1 pound) for the pork in this recipe.

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