## Kung Pao Stir Fry Sauce

## **Yield:** enough sauce for 1 lb meat or tofu and 4-6 cups vegetables

Ingredients	Measure	Nutrition per S	Nutrition per Serving	
	About 1/2 cup			
Water	2 Tbsp	Calories	15	
Sherry or apple juice	<sup>1</sup> / <sub>2</sub> oz (1 Tbsp)	Total Fat g	0	
Unseasoned rice vinegar or white vinegar	1 tsp	Saturated Fat g	0	
Low-sodium soy sauce	1 Tbsp	Cholesterol mg	0	
Sugar	<sup>1</sup> / <sub>2</sub> oz (1 Tbsp)	Sodium mg	100	
Cornstarch	2 tsp	Carbohydrate g	3	
Med-Diet <sup>®</sup> Low Sodium Vegetarian Vegetable Broth Mix	2 tsp	Fiber g	0	
Crushed red pepper flakes	<sup>1</sup> /4 tsp	Sugar g	1	
		Protein g	0	

## Preparation

In small bowl, whisk together all ingredients. Add to stir-fry during last 5 to 8 minutes of cooking time. Cook and stir until sauce is thickened.

## **Product Information**

Product	Case Pack Yield Produ		Product Code
Med-Diet <sup>®</sup> Low Sodium Vegetarian Vegetable Broth Mix	6 – 16 oz	35 gal	K9208