

# THRIVE

## SWEET 'N SOUR PORK

1/2 pkg Sweet and Sour Sauce Mix  
1/2 tsp Thrive Garlic  
2 T. Thrive Green Onions  
1/4 cup Thrive Onion Slices  
2/3 cup Thrive Red Peppers  
2/3 cup Thrive Pineapples  
3/4 cup Thrive Pulled Pork

1 T. soy sauce  
1 1/4 cups water  
1-2 cups Thrive Instant Rice

Combine contents of jar with 1 1/4 cups water and 1 T. soy sauce. Heat for 10-15 minutes or until pork is fully hydrated. Serve over cooked rice (brown or white).

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