

# THRIVE

## SWEET 'N SOUR PORK

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

2 T. soy sauce  
2 1/2 cups water  
2-3 cups Thrive Instant Rice

Combine contents of jar with 2 1/2 cups water and 2 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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