## **Kung Pao Stir Fry Sauce**

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

Ingredients	Measure	Nutrition per	Nutrition per Serving	
	About 1/2 cup			
Water	2 Tbsp	Calories	15	
Sherry or apple juice	½ 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	½ oz (1 Tbsp)	Sodium mg	100	
Cornstarch	2 tsp	Carbohydrate g	3	
Med-Diet® Low Sodium Vegetarian Vegetable Broth Mix	2 tsp	Fiber g	0	
Crushed red pepper flakes	<sup>1</sup> / <sub>4</sub> 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	<b>Product Code</b>
Med-Diet® Low Sodium Vegetarian Vegetable Broth Mix	6 – 16 oz	35 gal	2192623