



## Pork and Peach Chutney Sauté

1 pound boneless pork loin, trimmed of all fat, and cut into ½ inch-thick pieces  
2 tablespoons vegetable oil  
2 teaspoons curry powder  
1/3 cup raisins  
⅛ to ¼ teaspoon crushed red pepper  
¾ cup canned reduced-sodium chicken broth  
1 can (15 ¼ ounce) sliced peaches, in juice or light syrup, drained  
1 tablespoon white wine vinegar  
½ cup sliced green onions  
Salt, to taste

Heat the oil in a large skillet over high heat. Add the pork and stir-fry until no pork remains. Add the curry powder and stir-fry for 30 seconds to a mixture. Mix in the raisins, pepper, and broth; heat to simmering. Mix in the peaches and vinegar and simmer for 2 minutes. Add the green onions; season with salt. Serve over rice, noodles, or couscous.

Makes 4 servings.