

# Orange Stir-fry Sauce



Warm and satisfying. Makes enough for 2 meals; lunch and dinner.

## Instructions

Mix orange marmalade and sesame sauce in a glass measuring cup until marmalade is blended.

Whisk in all the other ingredients. Add more or less spices depending on your taste preference.

You can also sub the beef broth for chicken or vegetable broth.

Make a large batch and keep refrigerated for future dinner recipes.

\*\*hint add your whole jar of marmalade to your bullet, blend into a jam consistency and pour back into the jar. This makes it easier to mix into future recipes.

## Ingredients

2 Tablespoons of Ideal Protein Sesame Sauce  
2 Tablespoons of Walden Farms Orange Marmalade  
1/4 cup beef broth  
2 tsp of Soy Sauce  
1/4 tsp ginger  
1/4 tsp garlic powder  
1/4 tsp pepper



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