



Asian Pork Wraps with Broccoli Slaw

Ingredients:

3 Pork tenderloin chops	2 Large handfuls of broccoli slaw	1 tsp	Ginger paste
Tamari	2/3 cup Olive oil	1 TBSP	Dried cilantro
Garlic powder	1/4 cup Tamari	1 TBSP	Sesame seeds
Onion powder	2 TBSP Toasted sesame seed oil	2 TBSP	Honey
Black pepper	3 TBSP Rice vinegar	1 tsp	Red pepper flakes
Butter lettuce leaves	1 tsp Minced garlic	1/4 cup	Chopped almonds

Directions:

1. Place the pork tenderloin chops in a dish. Sprinkle with a little Tamari then season with garlic & onion powder, & pepper. Flip and do the same on the other side. Cover and set aside.
2. In a separate bowl make the sauce by whisking together olive oil, 1/4 cup Tamari, sesame seed oil, rice vinegar, garlic, ginger, cilantro, sesame seeds, red pepper flakes, & honey.
3. In a separate bowl add broccoli slaw and mix with some of the sauce. Stir in almonds and refrigerate.
4. Rinse butter lettuce leaves and place on towel to dry.
5. Grill pork tenderloins. Cut into cubes then chop. Stir in the remaining sauce.
6. Place a scoop of chopped pork on the lettuce leaf then top with marinated broccoli slaw.