

Wiki Wiki Pork Salad

Ingredients:

3 pieces Skinny Pork
½ oz. Canola Oil
½ tsp. All Purpose Seasoning
2 oz. Lime Juice
1 oz. Honey Mustard Dressing
1 each Romaine Lettuce, wedge
1 oz. Chinese Dressing
1 oz. Bean Sprouts
½ oz. Macadamia Nuts, crushed
½ oz. Almonds, slices
12 each Cilantro, leaves
6 each Red Bell Pepper, strips
6 each Mandarin Orange Sections, canned, drained
2 each Snap Pea, cut into strips
TT Black Sesame Seeds
TT White Sesame Seeds



Directions:

For The Pork: In a bowl combine canola oil and all purpose seasoning. Add pork medallions and massage well coating the pork evenly. In a "HOT" skillet, place pork in pan, cover and let cook 2 minutes. Turn pork over, cover and cook 2 minutes more. Place pork on plate. Drizzle with honey mustard lime dressing.

For the Chinese Salad Wedge: place romaine on plate. Drizzle with Chinese Dressing. Top with bean sprouts, mandarin oranges, bell pepper, nuts, snap pea, sesame seeds and cilantro.