

## 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.