

Asian Pork Tenderloin With Pure & Simple Diced Yuca, Ponzu Mojo, Red Cabbage Slaw & Sesame Green Beans

(PURE & SIMPLE® Diced Yuca)



Time: 2 hours

(+ if marinating overnight)



Level: Intermediate

INGREDIENTS

- 1 cup Asian BBQ sauce (*recipe follows*)
- 2 lbs. sesame green beans (*recipe follows*)
- 2 lbs. red cabbage slaw (*recipe follows*)

- 4 lbs. Pork Tenderloin (*recipe follows*)
- 2 lbs. Pure & Simple diced Yuca (*recipe follows*)
- 1 cup Ponzu Mojo (*recipe follows*)

For the Asian BBQ Sauce:

- ¾ cup hoison sauce
- ¼ cup sweet chili sauce
- ¼ cup rice wine vinegar
- ¼ cups chicken stock
- 2 tbsp. ginger, minced
- 1 tsp. toasted sesame oil
- 2 tbsp. sesame seeds, mixed white and black, toasted
- Salt and pepper to taste

PROCEDURE

1. In a sauce pot add hoison, chili sauce, rice vinegar, chicken stock, ginger, sesame oil, salt & pepper.
2. Bring to a slight simmer and stir until thickened; about 5 – 7 minutes.
3. Remove from heat and cool slightly.

For the Green Beans:

- 2 lbs. fresh green beans, trimmed
- 2/3 cup finely chopped sweet onion
- 3 tablespoons canola oil
- 3 garlic cloves, minced
- ¼ cup reduced-sodium soy sauce
- 1 teaspoon pepper
- 1 tablespoon sesame seeds, toasted

PROCEDURE

1. Place beans in a large saucepan and cover with water. Bring to a boil. Cook covered for 4-7 minutes or until crisp-tender. Drain and immediately place beans in ice water. Drain and pat dry.
2. In a large skillet, saute beans and onion in oil until onion is tender. Add garlic; cook 1 minute longer. Stir in soy sauce and pepper. Transfer to a serving dish; sprinkle with sesame seeds.

For the Red Cabbage Slaw

- ½ head red cabbage, shredded
- 1 cup carrots, julienned
- ½ medium red onion, julienned
- 2 tbsp. blended oil
- 2 tsp. ginger, minced
- 2 cloves garlic, minced
- 2 tbsp. brown sugar
- ¼ cup low sodium soy sauce
- 1 tsp. sesame oil
- 3 tbsp. rice wine vinegar

PROCEDURE

1. Add red cabbage, carrots, and onion to a large bowl.
2. In a separate bowl combine olive oil, ginger, garlic, brown sugar, soy sauce, sesame oil and rice wine vinegar.
3. Whisk vigorously until well combined.
4. Pour ½ over vegetables and toss until well coated.
5. Serve with additional dressing, if needed.

For the Pork Tenderloin

1. Place pork and half of the asian bbq sauce in large plastic zipper bag.
2. Marinate in the refrigerator for 1-3 hours.
3. Preheat oven to 375 degrees
4. Scrape off excess marinade from pork; season evenly with salt.
5. In large, heavy, ovenproof sauté pan, heat oil over medium-high heat.
6. Brown pork on all sides. (Be careful not to burn pork; marinade contains sugar that will burn quickly.)
7. Once evenly browned transfer pan to the oven and roast for 5 minutes.
8. Brush pork generously with barbecue sauce; roast 10-15 minutes more or until a thermometer registers 155-176°F (pork should be slightly pink on the inside).
9. Let rest 5 minutes before slicing.

For the PURE & SIMPLE Yuca:

- 2 lbs. Pure & Simple Diced Yuca
- Salt to taste

PROCEDURE

1. Place the yuca into a pan and fill with enough water to cover. Stir in salt.
2. Bring to a boil over medium-high heat, cover, and cook until tender, about 5 minutes.
3. Drain.
***To hold yuca for serving; place it back in the pot and cover with hot (not boiling) water

For the Ponzu Mojo Sauce:

- 1 cup orange juice
- ½ cup ponzu sauce
- ¼ cup lemon juice

- 4 tbsp. thinly sliced scallions
- 4 tsp. grated fresh peeled ginger
- 4 tsp. mirin
- 2 tsp. toasted sesame oil
- ½ tsp. kosher salt

PROCEDURE

1. In a small bowl combine orange juice, ponzu, lemon juice, scallions, ginger, mirin, sesame oil, and salt.
2. Reserve.

TO PLATE:

Place Red Cabbage Slaw in the center of the plate. Serve with a side of Sesame Green Beans and a side of Yuca. Drizzle the Ponzu Mojo over the Yuca. Slice the pork tenderloin and place over the cabbage. To serve pour a little of the asian bbq sauce over the pork and garnish with sliced green onion tops or minced chives.