

Pork Lettuce Boats with Watermelon Salsa



Ingredients

Pork:

- 1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg
- 3 Tbsp / 45 mL light soy sauce
- 2 Tbsp / 30 mL oyster sauce
- 1 Tbsp / 15 mL grated ginger root
- 3 cloves garlic, minced
- 1 tsp / 5 mL EACH onion powder and red pepper flakes
- ½ tsp / 2 mL sesame oil
- 1 head romaine lettuce, washed, and separated into pieces

Watermelon Salsa:

- 3 Tbsp / 45 mL canola oil
- 2 Tbsp / 30 mL EACH rice vinegar and light soy sauce
- ½ tsp / 2 mL sesame oil
- 1 cup / 250 mL diced watermelon
- 2 mini cucumbers, diced
- 1 avocado, peeled, pitted and diced
- Salt and pepper to taste

Directions

For the pork:

1. Place tenderloin into resealable plastic bag. In small bowl, combine remaining ingredients. Pour marinade over tenderloin; turn to coat. Seal bag. Marinate in refrigerator for at least 30 minutes, turning bag occasionally.
2. Remove tenderloin from marinade; discard marinade. Pat tenderloin with paper towels to remove excess marinade.
3. Preheat barbecue on high; reduce heat to medium. Grill pork on lightly oiled grill grates for

- 20-25 minutes or until instant-read thermometer registers 155F; turn once or twice.
4. Remove tenderloin from grill onto a clean cutting board. Tent loosely with foil and let tenderloin rest 5 minutes before slicing into thin, 1 to 2-inch long strips.
 5. Fill lettuce leaves with some of the tenderloin strips and top with salsa. Serve immediately.

For the salsa:

1. In small bowl, combine oil, vinegar, soy sauce and sesame oil.
2. Add watermelon, cucumber and avocado; stir gently to combine.
3. Season with salt and pepper according to taste.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 25
- **Number of Servings:** 4-6