

Korean Lettuce Wraps



Ingredients

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
¼ cup / 50 mL soy sauce
1 Tbsp / 15 mL granulated sugar
2 tsp / 10 mL sesame oil
½ cup / 125 mL thinly sliced green onion
1 Tbsp / 15 mL EACH minced garlic and grated ginger root
1 Tbsp / 15 mL sambal oelek*
4 tsp / 20 mL honey
2 tsp / 10 mL canola oil
2 Tbsp / 30 mL sesame seeds, toasted
1 ½ cups / 375 mL cooked rice vermicelli noodles
1 head butter lettuce, leaves separated and washed

* Sambal oelek is an Asian chili paste that can be found at Asian markets and larger grocery stores.

Directions

1. With sharp knife, slice each tenderloin into thin strips, about ¼-inch thick by 2 ½-inches long. Set aside.
2. In large bowl, combine soy sauce, sugar, sesame oil, green onion, garlic and ginger. Whisk until sugar dissolves.
3. Add pork strips to marinade; turn with fork to ensure all pork strips are evenly coated. Cover and marinate in refrigerator for at least 2 hours.
4. Meanwhile, in small bowl, combine sambal oelek and honey to make chili sauce. Cover and set aside.
5. Remove pork strips from marinade; discard marinade. Lightly pat pork strips with paper towels to remove excess marinade.
6. In nonstick skillet or wok, heat oil over high heat. Add pork strips; stir-fry 4-5 minutes. Do not overcook.
7. Remove skillet or wok from heat and sprinkle pork strips with toasted sesame seeds. Stir to combine.
8. To serve, spoon a heaping tablespoon of noodles on to the centre of each lettuce leaf. Top with a small amount of pork strips and drizzle with a few drops of chili sauce. Roll up to eat.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 5
- **Number of Servings:** 6-8