

Grilled Asian Pork Tenderloin Salad

Yield: 5 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-chinese-salad-with-pork-tenderloin>

Ingredients:

- 1 1/2 pounds pork tenderloin cut into 1/2" thick slices
- 1/3 cup honey
- 1/3 cup soy sauce
- 1/3 cup freshly squeezed orange juice
- 1 tablespoon sesame oil
- 2 tablespoons fresh ginger minced
- 3 garlic cloves minced
- 1 tablespoon ground mustard
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup honey
- 3 tablespoons rice vinegar
- 2 teaspoons orange zest fresh
- 2 tablespoons freshly squeezed orange juice
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons soy sauce
- 1 teaspoon Dijon mustard
- 1 tablespoon fresh ginger minced
- kosher salt to taste
- freshly ground black pepper to taste
- greens your favorite lettuce
- 4 carrots 3 to ,peeled and sliced thinly into coins
- 4 radishes 3 to ,sliced thinly into coins
- 4 green onions 3 to ,sliced thinly
- 1 cup edamame
- 1/2 cup fresh cilantro leaves
- kosher salt to taste
- freshly ground black pepper to taste

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 90 milligrams
4. Fat: 15 grams
5. Fiber: 4 grams
6. Protein: 34 grams
7. SaturatedFat: 3 grams
8. Sodium: 1510 milligrams
9. Sugar: 38 grams

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