



PREP TIME : 10 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- ***1 1/2 lb (675 g) pork tenderloin***
- ***1 cup (250 mL) VH[®] Korean BBQ Sauce***
- ***2 tbsp (30 mL) VH[®] Soya Sauce***
- ***2 tbsp (30 mL) lime juice***
- ***PAM[®] Grilling Spray***

For wraps:

- ***8 whole romaine lettuce leaves, washed and dried***
- ***2 cups (500 mL) cooked rice***
- ***1/2 cup (125 mL) grated carrot (optional)***
- ***1/2 cup (125 mL) green onions, finely sliced***
- ***1 cup (250 mL) cucumber, peeled and thinly sliced***

Directions :

1. ***Slice the tenderloin lengthwise into 4 pieces, creating 4 equal strips. Pierce strips all over with a fork. Place in plastic freezer bag with 1/2 cup (125 mL) VH[®] Korean BBQ Sauce, VH[®] Soya***



Korean Pork Lettuce Wraps

Sauce and lime juice.

- 2. Marinate for at least 1 hour, up to 1 day.*
- 3. Spray grill with PAM® Grilling Spray and heat to medium-high. Remove pork from marinade and wipe off excess, discard marinade. Place pork on grill and cook for 4 minutes, flip pieces over and begin basting with 1/2 cup (125 mL) of VH® Korean BBQ Sauce, continue cooking for 5 minutes or until pork is cooked through.*
- 4. Slice pork into 1/2-inch strips and serve alongside other garnishes.*
- 5. To assemble wraps, fill lettuce leaves with rice, pork, carrots, cucumber, additional sauce and green onions.*

Tip:

Drizzle some additional VH® Korean BBQ Sauce over the wrap once it is filled.