



PREP TIME : 20 MIN

COOK TIME : 15 MIN

SERVES : 4

Ingredients :

- ***1 lb (500 g) pork tenderloin***
- ***1 tbsp (15 mL) vegetable oil***
- ***1 cup (250 mL) VH[®] Medium Garlic Rib Sauce***
- ***10 rice papers (or as many as needed)***
- ***10 lettuce leaves, a tender variety such as red or green leaf, Bibb or Boston***
- ***4 ½ oz (125 g) thin rice vermicelli noodles (half a package), soaked and drained***

Fillings:

- ***¼ cup each (50 mL) fresh mint, green onions, cashews or peanuts, finely chopped***



Pork and Cashew Rice Paper Rolls

- *1 cup (250 mL) julienned cucumber (and/or julienned red pepper strips, carrots or manes)*

Directions :

- 1. Slice pork tenderloin in half lengthwise, cut halves into thin strips. Heat oil in large skillet over medium-high heat; , cook pork until browned, about 10 minutes. Add ½ cup (125 mL) VH® Medium Garlic Rib Sauce. Cook for another 5 minutes until sauce glazes the meat, set aside.*
- 2. Place one rice paper in large bowl of warm water to soften, about 1 minute. Carefully remove paper and lay on work surface. In the bottom third of paper, place small piece of lettuce, top with small pile of noodles (about 2 tbsp/30 mL). Top noodles with fillings, being careful not to overstuff or the paper will tear.*
- 3. Fold the bottom of paper over top of fillings and begin to roll into a cylinder. Fold sides in and continue rolling to enclose. Once all the rolls are finished slice in half; serve with remaining ½ cup (125 mL) VH® Medium Garlic Rib Sauce for dipping.*

Tip: To simplify preparation of the rolls have all ingredients laid out ready for rolling. Also, after noodles are drained with cold water toss them with 1 tsp (5 mL) vegetable oil to prevent from sticking.