

Pork loin with papaya salad & yuzu ponzu

Total time **20 mins** 10 mins preparation time 10 mins cooking time

Nutritional facts (per portion):

1,670 kJ / 400 kcal

Fat: **20 g** Protein: **32 g**

Carbohydrates: **12 g**

INGREDIENTS

2 portion(s)

240 g	pork loin, sliced
60 g	brie
200 g	papaya
60 g	rocket
40 ml	<u>Kikkoman Ponzu Citrus</u> <u>Seasoned Soy Sauce -</u> <u>Yuzu</u>

PREPARATION

Step 1

240 g pork loin, sliced - **60 g** brie

Pound the pork loin slices, place some brie inside, fold over to form a pocket and secure with toothpicks.

Step 2

Grill the pork loin pockets for 3–4 minutes on each side on a barbecue or grill pan.

Step 3

200 g papaya - **60 g** rocket - **40 ml** Kikkoman

Ponzu Citrus Seasoned Soy Sauce - Yuzu

Dice the papaya and mix with the rocket. Drizzle the salad with the Kikkoman Yuzu Ponzu. Serve the pork pockets on top of the salad.