

Pork tenderloin with teriyaki glaze and Asian salad

Total time **30 mins** 10 mins preparation time 20 mins cooking time

INGREDIENTS

2 portion(s)

250 g	pork tenderloin
4 tbsp	<u>Kikkoman Teriyaki Sauce with Toasted Sesame</u> <u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>
5 tbsp	sesame oil
200 g	glass noodles
1	carrot, julienned
1	small cucumber, thinly sliced
1 handful	finely shredded pointed cabbage
	Juice of 1 lime
1	whole lime, cut into wedges
	Optional sesame seeds for garnish
	Optional coriander for garnish

PREPARATION

Step 1

200 g glass noodles

Cook the noodles according to the package instructions.

Step 2

250 g pork tenderloin

Slice the tenderloin into thick pieces and fry them in a pan until tender.

Step 3

4 tbsp Kikkoman Teriyaki Sauce with Toasted Sesame - **5 tbsp** sesame oil

Add the teriyaki sauce and sesame oil towards the end and let it reduce.

Step 4

Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **1** carrot, julienned - **1 handful** finely shredded pointed cabbage - Juice of 1 lime

Mix the carrot, cucumber, and cabbage with the cooked glass noodles, then drizzle with lime juice and ponzu sauce.

Step 5

Arrange the salad on plates and top with the pork tenderloin.

Step 6

1 whole lime, cut into wedges - Optional sesame seeds for garnish - Optional coriander for garnish
Garnish with sesame seeds, coriander, and lime wedges.