

Glazed pork with beetroot salsa

Total time **55 mins** 20 mins preparation time **35 mins** cooking time

INGREDIENTS

4 portion(s)

Glazed pork:

550 g pork fillet or tenderloins, trimmed

4 tbsp Kikkoman Teriyaki Marinade

1 tsp ground coriander

1 tsp Dijon mustard

1 tbsp soft brown sugar

2 tbsp sunflower oil

Salsa:

225 g cooked beetroot

2 green-skinned apples

4 tbsp sunflower oil

2 tbsp cider vinegar

1 tbsp Kikkoman Naturally Brewed Less Salt Soy Sauce

1 tsp clear honey

1 tbsp chopped fresh dill

PREPARATION

Step 1

For the pork, in a shallow dish mix the teriyaki marinade, coriander, mustard, sugar and 1 tablespoon of oil then add the pork and turn to coat. Cover and refrigerate for 2-3 hours.

Step 2

Preheat the oven to 190°C/Gas mark 5. Drain the pork, reserving marinade, place in a roasting tin, drizzle with remaining oil and cook for 15 minutes.

Step 3

Baste with the reserved marinade and cook 20-25 minutes more or until done.

Step 4

To make the salsa, peel the beetroot and cut into matchsticks. Core the apples and cut into small dice. Whisk together the oil, vinegar, soy sauce and honey and toss with the apple and beetroot. Sprinkle the dill over.

Step 5

Carve the pork and serve with the salsa along with new potatoes or crusty bread.