

# 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** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu](#)

## PREPARATION

### Step 1

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

Pound the pork loin slices to flatten evenly, 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.