KIKKOMAN

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.