



Thai Pork Beansprout Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 pork loin steaks
- 1 tbsp Thai fish sauce
- 1 tbsp honey
- 2 tbsp soy sauce
- Zest of 1 lime
- 1 small green apple, chopped into small pieces
- 6 cherry tomatoes, quartered
- 1 tbsp red onion, chopped
- Large handful beansprouts
- Some fresh coriander, chopped
- Some crushed cashew nuts
- 2 tsp fish sauce
- 1 tsp grated ginger
- 1 tsp mint
- Juice of 1 lime

Instructions

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1. Sit the pork in the fish sauce, honey, soy sauce and lime zest for at least half an hour.
 2. In another bowl, mix the 2 tsp fish sauce with the ginger, mint and lime juice. Set aside.
 3. Grill the pork for a few minutes on each side until cooked through.
 4. Meanwhile, fry the beansprouts for a few minutes until clear.
 5. Take off the heat, then mix in the apple, onion, coriander, nuts and and ginger dressing. Toss lightly. Divide onto two plates.
 6. Slice the pork into strips and set atop the salad.