



Szechann Pork Salad with Chilli, Honey Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients -100 grams of Rocket Leaves -10 Cherry Tomatoes, sliced into little wedges -1 Red Onion, sliced into half moons -100 grams of Greek Low Fat Feta, cut into small cubes -1 Pork Fillet -2 Tablespoons of Szechann Pepper ground The Dressing -2 tablespoons of Hot Chilli Jam -Juice of 1 Lemon -2 tablespoons of Honey -2 tablespoons of Olive Oil

Instructions

To start rub your pork fillet in the Szechann Pepper, all over it. Then in a fry pan heat some olive oil. Sear the rubbed fillet on a high heat for about 2-3 Min's on each side. Take off the heat and allow to cool to room temperature. It is really important to rest the pork. You want it juicy and rare. Slice pork into thin pieces. For the dressing it's simple. Whisk all of the dressing ingredients together. In a large salad bowl add the rocket, tomato, red onion, feta and the star of course the sliced pork. Toss the salad with the dressing and your done. You can vary the amount of dressing to suit your taste. This is so fresh and so lovely. I could eat another bowl of it right now. MMMMMMMmmmmmmmm Serves 2 as a main or 4 as an entre or side salad. Enjoy and you really, really, really have to try this one.