Hawaiian BBQ Pork Medallions
with pineapple-Sriracha glaze and sesame slaw

IN YOUR BOX
- 2 Green Onions
- 1 Pork Tenderloin
- 2 fl. oz. Teriyaki Glaze
- ½ fl. oz. Toasted Sesame Oil
- 1 fl. oz. Seasoned Rice Vinegar
- 6 fl. oz. Pineapple Juice
- ½ oz. Mayonnaise
- 8 oz. Slaw Mix
- 1 tsp. Sriracha

CONTAINS: eggs, wheat, soy
Packaged in a facility that also packages
peanut, tree nut, wheat, egg, soy, milk,
fish, and shellfish ingredients

IN YOUR KITCHEN
- Olive Oil
- Salt
- Pepper
- 3 Mixing Bowls
- Large Non-Stick Pan

NUTRITION per serving
- 35g carbohydrates
- 30g fat
- 45g protein
- 1687mg sodium

Heart
- Calories: 605
- Prep & Cook Time: 30-40 min.
- Cook Within: 6 days
- Difficulty: Easy
- Spice Level: Mild

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Prepare the Ingredients
Trim and cut 2” pieces from green tops of green onions. Slice pieces into very thin strips and place in a mixing bowl with cold water to “curl” into a garnish (optional). Trim and thinly slice remaining green onions on an angle, keeping white and green portions separate. Pat pork tenderloin dry. On a separate cutting board, slice tenderloin into 8-10 medallions. Season both sides with ¼ tsp. pepper.

Marinate the Pork
In a large mixing bowl, combine teriyaki glaze, white portions of green onions, half the sesame oil, half the rice vinegar (reserve remaining of both for slaw dressing), and half the pineapple juice (reserve remaining for glaze). Place pork medallions in marinade, toss to coat evenly, and let sit 10 minutes. While pork marinates, make the dressing.

Make the Dressing
In another large mixing bowl, combine mayonnaise, remaining rice vinegar, remaining sesame oil, green portions of green onions (reserve “curling” green portions for garnish), and a pinch of pepper.

Add Slaw and Finish Marinating Pork
Add slaw mix to mixing bowl with dressing and toss to coat. Season with a pinch of salt and pepper and set aside. Remove pork from marinade and pat very dry with paper towels. Reserve marinade.

Cook the Pork
Heat 2 tsp. olive oil in a large non-stick pan over medium-high heat. Add pork to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 3-4 minutes per side. Transfer pork to a plate. Add marinade, remaining pineapple juice, and half the Sriracha to pan and stir occasionally until a sticky glaze forms, 3-4 minutes. Taste, and add remaining Sriracha if desired. Remove from burner, return pork and any accumulated juices to pan, and flip to coat.

Finish the Dish
Plate as pictured on front of card. Bon appétit!