



Teriyaki Pork and Asian Vegetables

Ingredients:

1 Pork tenderloin
1 1/2 cups of Two Brothers teriyaki marinade and sauce
1 Bok choy cut in half
10 fresh okra, cut in half
1/2 red bell pepper sliced thick
1/2 green bell pepper sliced thick
2 small peeled and thick sliced eggplant
2 sliced green onions
2 tablespoons of canola or sesame oil
2 tablespoons of Mirin
1 teaspoon of fish sauce
2 tablespoons of chopped fresh basil
Kosher salt and fresh cracked pepper to taste

Preparation:

1. Place the pork in a plastic bag along with 1 cup of teriyaki sauce.
2. Place in the refrigerator and marinate for at least 30 minutes.
3. After the pork has finished marinating, place on a hot grill (400° to 450°F). Cook until the desired internal temperature is achieved (about 15 to 20 minutes for medium-well).
4. When pork is finished cooking, let it rest for 1 to 2 minutes before slicing.
5. Place the vegetables (except for the green onions) in a large bowl. Coat them with the canola oil and roast on the grill until grill marks have been formed and they are slightly crunchy in texture.
6. When the vegetables are done, place them back in the large bowl and stir in the Mirin, fish sauce, basil, green onions, salt and pepper.
7. Serve the vegetables alongside the sliced pork tenderloin.
8. Pour on the remaining 1/2 cup of teriyaki sauce on the pork.
9. Once the vegetables are chilled, dice them up and them to a large bowl along with the northern beans, balsamic vinegar, remaining olive oil, sugar, basil, oregano, salt and pepper.
10. Chill before serving.