

## 烤豬柳沙律 – Grilled Pork Salad

2 人用 (servings)

### 材料 Ingredients

烤豬柳		Grilled Pork	
極上全自然豬柳	150 克	Premium Meat RWA Pork tenderloin	150 g
油	1 湯匙	Oil	1 tbsp
乾蔥, 切片	4 粒	Shallot, sliced	4 pcs
薄荷葉+芫茜葉, 切碎	1 把	Mint + Coriander leaves	Handful
蔥碎	1 湯匙	Spring onion, chopped	1 tbsp
芫茜葉, 切碎	1 湯匙	Coriander, chopped	1 tbsp
醬汁		Dressing	
已炸過紅辣椒仔	3-4 隻	Red eye chilies, fried	3-4 pcs
煙封紅甜辣粉	1 茶匙	Smoked paprika	1 tsp
糖	2 茶匙	Sugar	2 tsp
青檸汁	1½ 湯匙	Lime juice	1½ tbsp
魚露	2½ 茶匙	Fish sauce	2½ tsp

### 步驟 Directions

#### 烤豬柳

- 大火下預熱鑊、加入 1 湯匙油煎封豬柳、每面 3-5 分鐘或至熟透；備用
- 豬柳切片與乾蔥片及香草、醬汁拌勻
- 用圓形模內將沙律定形、芫茜碎及蔥碎裝飾

#### 醬汁

所有材料放入碗內拌勻備用

#### Grilled Pork

- Heat a frying pan over high heat, add 1 tbsp oil and sear the pork tenderloin both sides until cooked. Set aside
- Slice the pork and combine with shallots and herbs and salad dressing
- Using a round baking ring, dress the salad and garnish with chopped coriander and spring onion.

#### Dressing

Mix all ingredients in a bowl and set aside