



PAPER & FOOD SERVICE, INC.

Teriyaki Glazed Pork Mignon With Chipotle Whipped Sweet Potatoes and Garlic Snow Peas

Ingredients **Yield: 12 Serving**

- 1 1/2 c. Teriyaki Sauce
- 4 1/2 Tlb. Fresh ginger, peeled, grated
- 9 ea. Garlic clove, minced
- 1 1/2 tsp. Ground chili pepper
- 3 Tlb. Brown sugar
- 12 ea. Pork mignon, 8 Oz.
- As needed: Corn oil
- 12 ea. Jalapeno Whipped Sweet Potatoes
- 12 ea. Garlic Snow Peas

Preparation Instructions:

1. Combine the teriyaki sauce, ginger, garlic, chili pepper and brown sugar in a mixing bowl. Add the pork and turn to coat in the marinade. Cover with plastic wrap and place in cooler to marinate for at least 1 hour.
2. Heat the oil in a large saute pan with a lid over high heat. Remove the pork from the marinade, reserving the marinade. Cook the pork for approximately 4 minutes turn and continue to cook until browned on both sides. Pour in the reserved marinade and bring to a boil. Reduce heat to low and cook for additional 10 minutes or until the pork is just cooked through, turning the pork once during the cooking process to coat with glaze.
3. To plate place Chipotle whipped sweet potatoes on serving plate. Place garlic snow peas next to potatoes. Top potatoes with pork mignon and drizzle some of the pan juices over. Serve immediately

Ingredients		Maines Product Code #	Amount	
Teriyaki Sauce	Kikkoman	304925	1 1/2 c.	
Fresh Ginger	Fresh	097216	4 1/2 Tlb.	
Garlic clove	Markon	097210	9 ea.	
Ground chili pepper	Fresh	097541	1 1/2 tsp.	
Brown sugar	Domino	380150	3 Tlb.	
Pork Mignon, 8 oz.	Indian Ridge	078908	12 ea.	
Corn Oil	Gem	370830	As needed	
Jalapeno Whipped Sweet Potato	See Recipe	See Recipe	12 ea.	
Garlic Snow Peas	See Recipe	See Recipe	12 ea.	