



## *Asian Pork Bundles with Garlic Mango Dressing*

*A light easy appetizer that is easy to prepare and fun to serve.*

### Ingredients

- 1 lb. lean ground pork
- ¼ c **Garlic Mango Salad Dressing**
- ¼ c Rootham's Teriyaki Ginger Sauce
- 2 tbsp corn starch
- 1 chopped onion
- 1 carrot julienned
- 1 cucumber sliced
- 1 sweet red pepper slice
- 2 green onions slice
- Bib lettuce leaves



### Directions

In bowl combine half of **Garlic Mango Dressing** with Teriyaki Ginger Sauce. Add pork, onion and corn starch. Mix well. Let sit 10 minutes.

In large non stick skillet, stir-fry pork mixture over medium high heat for 8-10 minutes or until no longer pink. Drain off fat and set aside.

For each serving spread remaining Garlic Mango/Teriyaki Sauce mixture over a lettuce leaf. Top with about ¼ cup pork mixture. Garnish with sliced vegetables and roll up.



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