

THAI PORK BURRITOS

Ingredients for 4 Servings

- 1 lb Lean ground pork
- 2 tbsp Grated fresh ginger root
- 1 clove Garlic, peeled and crushed
- 1 small Onion, thinly sliced
- 2 cups Cole slaw mix with carrots
- 1 tsp Sesame oil
- 3 tbsp Soy sauce
- 2 tbsp Lime juice
- 1 tbsp Honey
- 2 tsp Ground coriander
- 1/2 tsp Ground coriander
- 4 large (10-inch) flour tortillas, warmed

Procedure:

1. Heat large nonstick skillet over high heat.
2. Add pork, cook, crumble and stir until pork is no longer pink, about 3 to 4 minutes.
3. Add ginger, garlic, onion and cole slaw mix and stir-fry with pork for 2 minutes, until vegetables are wilted.
4. Combine all remaining ingredients except tortillas and cilantro in small bowl and add to skillet. Stir constantly to blend all ingredients well, about 1 minute.
5. Spoon equal portions of mixture onto warm flour tortillas, garnish with cilantro, roll up to encase filling and serve.
6. Preparation Time: 15 minutes