

TEXAS PETE® PORK TENDERLOIN with APPLE NAPA SLAW

INGREDIENTS:

2 pieces pork tenderloin, grilled and basted
2 cups Texas Pete® Chipotle Hot Sauce
¼ cup Texas Pete® Hotter Hot Sauce
Hoagie roll, toasted

SLAW INGREDIENTS:

2 apples, diced small
½ jicama root, peeled and diced small
½ head napa cabbage, chopped
2 carrots, shredded
¼ cup canola oil
3 tbsp. rice wine vinegar
¼ cup scallion, chopped

PREPARATION:

Pre-heat grill to medium high and grill pork tenderloin until internal temperature reaches 150° F. Baste continuously with delicious combination of Texas Pete® Chipotle Hot Sauce and Texas Pete® Hotter Hot Sauces. Allow to rest then slice.

SLAW PREPARATION:

Combine all ingredients and gently fold together. Refrigerate for 45 minutes to allow flavors to develop. Place slaw on toasted hoagie roll and arrange pork tenderloin slices atop slaw. Drizzle with Texas Pete® Chipotle Hot Sauce and Texas Pete® Hotter Hot Sauces.

