

BBQ Honey and Ginger Pork Loin

Ingredients:

- 2 lbs. pork loin
- 1 packet Chicken Bouillon Soup (1 cup)
- 4 cups bok choy, cut in 1-inch pieces
- 4 cups bean sprouts
- 3 tsp. fresh ginger, finely chopped
- 1 tbsp. Walden Farms Honey Dijon dressing
- 3 tbsp. sesame oil
- 3 tbsp. oyster sauce
- 3 tbsp. soy sauce
- Salt and pepper to taste

Directions:

1. Combine dressing, oyster sauce, soy sauce, chicken bouillon, salt, pepper and ginger in a bowl and mix well.
2. Place pork loins and marinade in a sealed plastic bag and refrigerate for 8 hours or overnight.
3. Remove loins from marinade, set aside.
4. Grill pork loins over medium-high temperature for 15-20 minutes, turning often and basting with marinade.
5. Sauté bok choy in oil for a few minutes.
6. Once tender, add bean sprouts and remaining marinade.
7. Continue cooking for a minute, then remove from skillet.
8. Reduce liquid to one spoon and return vegetables to skillet coating with reduced liquid.
9. Slice pork thinly and garnish with fresh parsley.