



## Caribbean Pork & Sweet Potato Salad

A taste of savory pork and fruit from the warm Caribbean Islands!

### Ingredients:

- 1/2 Cup Lawry's Caribbean Jerk Marinade with papaya juice, divided
- 3/4 Pound boneless pork loin chops, sliced into thin strips
- 2 Can (8 1/4 oz.) pineapple tidbits, drained (reserving 2 tablespoons of juice)
- 1/3 Cup sliced green onions, including tops
- 1 Small sweet potato, peeled, cut into chunks and parboiled or 1 can (15 oz.) sweet potatoes, drained
- 1 Tablespoon honey
- 1/3 Cup salted peanuts (optional garnish)

### Instructions:

In resealable plastic bag, combine 1/4 cup Caribbean Jerk Marinade and pork; seal bag and marinate in refrigerator for 30 minutes. Remove pork; discard used marinade. In medium skillet, cook pork over medium-high heat until cooked through, about 6 to 8 minutes. In large bowl, combine pork, pineapple, onions, sweet potato, honey, reserved pineapple juice and remaining marinade; gently toss to coat. Sprinkle with peanuts, if desired, before serving either warm or chilled. Makes 4 servings.

**Meal idea:** Serve over bed of worm or chilled pasta or leaves of butter lettuce.

**Variations:** If you are short on time, omit marinating the pork. Instead, cook pork then toss with 1/3 cup marinade. Add other ingredients

**Cook Time:** 45 minutes

### Categories:

Salad  
Pork  
Nuts  
Fruit  
Quick & Easy  
7 Ingredients or Less