



# Asian Noodle Salad with Hana Tsunomata® Roasted Pork Tenderloin and Sautéed Shrimp

## ASIAN NOODLE SALAD: TO SERVE 4

- 5 oz Rice Noodle
- Half Red Onion – Cut in Half & Thinly Sliced
- 1/2 Cup Jicama – Peeled & Julienne
- 1/4 Red Pepper – Julienne
- 1/4 Cup Yellow Pepper – Julienne
- 1/2 Chili Pepper – Seeded and Minced
- 2 Limes - Zests w/ Microplane & Juiced
- Half Mango – Peeled & Julienne
- 1/2 Cup Daikon Radish – Peeled & Julienne
- 1/2 Cup Green Lo Bok Radish – Peeled & Julienne
- 1/2 Cup Cucumber – Peeled & Julienne
- 3 Tablespoons Fish Sauce
- 2 Teaspoons Sesame Seed Oil
- 1/2 Tablespoon Brown Sugar
- 3 Tablespoons Rice Vinegar
- 1 Teaspoon Garlic – Grated / or Minced
- Half Bunch Half Green Onion – Thinly Sliced
- 1/4 Bunch Basil – Thinly Sliced
- 1/4 Bunch Mint – Thinly Sliced
- 10 g Hana Tsunomata®

- Mix together the red onion, jicama, red and yellow pepper, chili pepper, lime juice and lime zests and let marinate for 20 minutes.
- Blanch the rice noodles by bringing them to a boil and cooking until al dente. Drain, cool down, and reserve.
- Soak the Hana Tsunomata® for 20 seconds in cold water then drain and reserve.
- Add to the marinating vegetables the mango, daikon, green lo bok radish, fish sauce, brown sugar, and sesame seed oil, mix thoroughly.
- Just prior to serving, toss in the rice noodles, cucumber, green onion, Hana Tsunomata®, basil and mint, mix together, check seasoning, and serve.

## MARINADE FOR PORK TENDERLOIN: TO SERVE 4 TO 6

- 2 Pork Tenderloins - Trimmed
- 1 L Water
- 1/4 Cup Soy Sauce
- 1/8 Cup Brown Sugar
- 1 Teaspoon Sesame Seed Oil
- 1/8 Cup Rice Vinegar
- 1 Teaspoon Sriracha

- Mix together all ingredients except for the pork tenderloins, using a whisk, then place the pork tenderloins into the brine/marinade. Place in the refrigerator and let marinate for 20 minutes. Drain, pat dry and reserve.

## PORK TENDERLOIN SPICE BLEND: YIELD: 55G

- 1 Tablespoon Salt
  - 1 Tablespoon Black Peppercorns - Whole
  - 1 Teaspoon Smoked Paprika - Ground
  - 1 Teaspoon Chipotle - Ground
  - 1 Tablespoon Star Anise - Whole
  - 1 Inch Piece Cinnamon - Whole
  - 1 Teaspoon Cloves – Whole
  - 1 Tablespoon Szechuan Peppercorns - Whole
- Grind all the whole spices (black peppercorns, star anise, cinnamon, cloves and Szechuan peppercorns) with coffee/spice grinder. Add the ground spices ( salt, smoked paprika and chipotle) to the mixture, mix well and reserve.

**Roasted Pork Tenderloin:** Season the tenderloins lightly with the spice blend. In a pre-heated sauté pan, add a touch of olive oil, and sear the tenderloins on all sides until you get a medium dark brown color. Cook in a pre-heated oven at 500°F for 10 minutes or until 135°F internal temperature. Let the tenderloins rest for 5 minutes prior to slicing (temperature should rise to 145/150° F with carry-over heat as it rests). Slice and serve.

## MISO GINGER DRESSING: SERVE 4 TO 6

- 2 Tablespoons Shiro (White) Miso
  - 2 Tablespoons Rice Vinegar
  - 2 Tablespoons Water
  - 2 Tablespoons Fresh Ginger – Finely Diced
  - 1/8 Teaspoon Sriracha or Sambal Oelek
  - 1 Tablespoon Mirin
  - 1 Teaspoon Honey
  - 1 Tablespoon Soy Sauce
  - 1/4 Teaspoon Sesame Oil
- Combine all ingredients in a liquid blender, mix thoroughly, check seasoning and consistency, reserve.

## CARROT & CORIANDER OIL:

- 1 Cup Diced Carrots
  - 1/2 Cup Canola Oil
  - 1/2 Cup Olive Oil
  - 2 Tablespoons Coriander Seeds
- Blanch 1 cup diced carrots, then purée in liquid blender with 1/2 cup Canola oil and 1/2 cup olive oil and 2 tablespoons coriander seeds. Let sit overnight in the refrigerator and strain through fine chinois the following day. Place in a squeeze bottle and reserve in the refrigerator.

## SHRIMP SPICE BLEND:

- 1 Teaspoon Salt
  - 1 Teaspoon Whole White Peppercorns
  - 1 Teaspoon Szechuan Peppercorns
  - 1 Teaspoon Star Anise
  - Half inch piece Whole Cinnamon
  - 1/2 Teaspoon Chili Powder
  - 1/2 Teaspoon Chipotle Powder
  - 1/2 Teaspoon Turmeric
- Using a coffee/spice grinder, grind all the whole spices (white peppercorns, Szechuan peppercorns, star anise and cinnamon) until fine, then mix together with the salt, chili, chipotle and turmeric.

**Sautéed Tiger Shrimp:** Season the shrimp lightly and sauté in a preheated sauté pan with a touch of olive oil. Sear well on both sides and serve.

**To Assemble the Plate:** Place the Asian noodle salad in the middle of each plate forming a linear pile. Place the sliced pork tenderloin on one side and the shrimp on the other side. Drizzle a small amount of Miso Ginger Dressing and Carrot & Coriander Oil as a decorative element on each plate and serve.



## CHEF CLAUDE AUCOIN ON WORKING WITH HANA TSUNOMATA®

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*“It’s unique and different. I enjoyed playing with each color. Its versatility and mild flavor make it the perfect addition to brighten up every dish.”*

A handwritten signature in black ink that reads "Claude AuCoin". The signature is stylized with large, flowing loops and a prominent "C" at the beginning.

*Chef Claude AuCoin C.C.C., C.S. has worked in six different countries including a Michelin three-star restaurant. He is a member of the Culinary Arts Faculty at the Nova Scotia Community College, where he loves to share his culinary knowledge and experiences.*

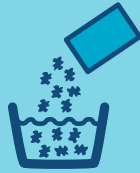
**Hana Tsunomata®** is a beautiful bouquet of pink, green and yellow sea vegetable which adds vivid color and a distinctive yet mild, fresh ocean flavour to any dish.

Whether lightly seasoned and on its own or in a variety of applications, Hana brings a special touch of celebration to every plate.

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**Directions:**

1



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**Contact us for more recipe ideas and to place your order today**  
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