

PORK & ROASTED BROCCOLI WRAPS

SERVINGS

4

INGREDIENTS

PORK

1 lb Pork Tenderloin
2 T. garlic, minced
1 t. salt
1 t. pepper
1 T chili powder
2 T coriander

ROASTED BROCCOLI, MUSHROOMS

1 lb. broccoli, chopped
4 oz shredded carrots
1 t. salt
1 t. pepper
1 T garlic, minced
1 T rosemary, minced
1 T olive oil

HONEY MUSTARD

½ c. honey
½ c. Dijon mustard

ASSEMBLY

4, 10" flour tortillas

INSTRUCTIONS

1. Combine all Pork ingredients and allow to marinate
2. Place on a sheet pan, uncovered and cook at 350 degrees for 45 minutes.
3. Combine all vegetable ingredients and arrange on a sheet pan and place in a 350 degree oven for 30 minutes.
4. Combine all sauce ingredients and whisk well. Set aside.
5. Slice or dice pork when it comes out of the oven. Combine with vegetables and sauce. Wrap in tortillas and serve.