

"Deconstructed" Spring Roll Salad

All the elements of a restaurant spring roll come to life in this easy appetizer. Pork chops are marinated in a mixture of classic Asian ingredients that also doubles as a flavorful dressing.

Prep Time: 20 minutes

Refrigerate: 30 minutes

Cook Time: 10 minutes

2 tablespoons **Thai Kitchen® Premium Fish Sauce**
2 tablespoons rice vinegar
2 tablespoons sesame oil
2 tablespoons sugar
1 tablespoon **McCormick® Chives**
1 tablespoon soy sauce
1 tablespoon **Thai Kitchen® Sweet Red Chili Sauce**
2 boneless pork chops (1/2-inch thick)
12 wonton wrappers
5 cups spring mix salad greens
1/2 cup shredded carrot

1. Mix fish sauce, vinegar, sesame oil, sugar, chives, soy sauce and chili sauce in small bowl with wire whisk until well blended. Reserve 1/2 of the vinaigrette. Place pork chops in resealable plastic bag or glass dish. Add remaining vinaigrette; toss to coat well. Refrigerate 30 minutes.
2. Meanwhile, spray both sides of wonton wrappers with no stick cooking spray. Place a 12-cup muffin tin upside down. Press a wonton wrapper around the outside of each muffin cup. Bake in preheated 400°F oven 3 to 5 minutes or until wonton wrappers are lightly browned. Cool on wire rack.
3. Grill or broil pork chops until desired doneness. Cool slightly. Cut into thin strips. Mix salad greens, pork and carrot in large bowl. Add reserved vinaigrette; toss to coat well. Fill wonton cups with salad mixture. Serve immediately.

Makes 12 appetizer servings.

Nutrition Information Per Serving: 88 Calories, Fat 4g, Protein 5g, Carbohydrates 8g, Cholesterol 13mg, Sodium 384mg, Fiber 1g