



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Mexican Street Corn Salad (Pork or Mushroom)

Ingredients

Grilled Corn
Corn, Red Onion, Tomato, Jalapeno,
Lime, Olive Oil, Salt and Pepper

Kale, Cilantro, Red Onion

DRESSING
Coconut Milk, Mayo, lime juice, honey,
cumin, coriander
paprika, salt, pepper

KALUA PORK (or Mushroom)
pineapple, Coconut Aminos, Honey

TERIYAKI SAUCE
Coconut Aminos, Honey, OJ,
ACV, Ginger, Garlic, Sesame Oil,
Red Pepper flake, Corn Starch

Sushi Rice

Directions

Rinse rice, place in a pot with lid and add 3 cups of water. Place on the stove, bring to a boil, reduce to a low simmer, cover and set timer for 20 minutes. Remove from heat and let stand for 10 minutes.

Preheat oven to 350 and take out a baking dish. Place pork (or mushrooms) and pineapple into the dish along with the Teriyaki Sauce, cover and place in the oven for 10-15 minutes.

Stack kale leaves one on top of the other, roll into a tube then slice thinly. Slice onion in half. Remove outer layer, then slice thinly into half moons. Roughly chop cilantro. Combine veg into a large bowl and toss with the dressing.

Portion rice into a bowl or plate with the kale salad on the side. Top salad with corn and rice with the pork (or mushroom) and pineapple. Drizzle teriyaki sauce over everything.