



SERVING SIZE: 8 | PREP TIME: 10 MINUTES | COOK TIME: 30 MINUTES

Pork Medallion Sliders with Apple Slaw

These elegant pork appetizers with a sweet and tangy apple slaw are an upscale take on classic beef sliders.

INGREDIENTS:

Pork Medallion Sliders

- 8 *Open Prairie*[®] Natural[®] Pork tenderloin medallions (each 1 ½ inches thick)
- 2 Tbsp olive oil
- ½ tsp salt
- ¼ tsp freshly ground pepper
- 1 c arugula
- 8 slider buns

INGREDIENTS:

Apple Slaw

- ½ c shredded apple
- ¼ c shredded cabbage
- 2 Tbsp shredded carrot
- 1 green onion, chopped
- 2 Tbsp apple cider vinegar
- 2 tsp vegetable oil
- ½ tsp honey
- ½ tsp Dijon mustard
- Pinch each salt and freshly ground pepper

INGREDIENTS:

Dijonnaise Sauce

- ½ c mayonnaise
- 2 Tbsp Dijon mustard

DIRECTIONS:

1. **For Apple Slaw:** Toss together apple, cabbage, carrot and green onion.
2. Whisk together vinegar, oil, honey, mustard, salt and pepper; pour over vegetables and toss to coat. Let stand for 30 minutes.
3. **For Pork Medallion Sliders:** Preheat grill to medium-high heat; grease grate well.
4. Brush both sides of pork medallions with olive oil; sprinkle with salt and pepper.
5. Place pork on grill; close lid and cook, turning once, for 5 to 8 minutes or until juices run clear and instant-read thermometer registers 145°F when inserted into center, or cook to desired doneness.
6. **For Dijonnaise Sauce:** Whisk together mayonnaise and mustard. Set aside.
7. Spread Dijonnaise on bottom half of buns. Layer with arugula, pork medallions and apple slaw. Top with remaining buns.

TIP:

- Cortland apples are best to use for the slaw because they resist browning more than other apple varieties.

SERVINGS: 1 | CALORIES: 280 | TOTAL FAT: 17g | SODIUM: 530mg | TOTAL CARBOHYDRATE: 18g | PROTEIN: 14g

*Minimally processed. No artificial ingredients.

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