

Less than 30 minutes

Serves 4

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Ingredients:

- Salt and milled pepper
- 300-400g PnP Cape steaks (smoked pork)
- Glug olive oil
- 2 packets (10 each) PnP cocktail wraps
- 1 cucumber, sliced
- 1 bunch spring onions, julienned
- Handful fresh coriander
- ⅓ cup (80ml) hoisin sauce
- Sesame seeds, for serving

Method:

1. Season steaks and drizzle with olive oil.
2. Chargrill meat for 4-7 minutes or until cooked through.
3. Rest steaks, then slice into strips.
4. Heat wraps according to packet instructions.
5. Serve pork strips, wraps and remaining ingredients on a platter so guests can assemble themselves.