

# Sadler's Smoked Shaved Pork Loin Pockets

## INGREDIENTS

2 pounds Sadler's Shaved Pork Loin, cut into ½ inch strips  
4 pita breads  
1 cup Napa cabbage, shredded  
1 medium unpeeled red apple, cored and chopped  
1 medium carrot, grated  
2 green onions, sliced ¼ inch tops included  
½ cup red bell pepper, finely chopped

## Dressing:

¼ cup apple cider vinegar  
¼ cup vegetable oil  
¼ cup white sugar or Splenda  
¼ teaspoon garlic salt  
¼ teaspoon celery salt

**Servings: 8**   **Prep Time: 15 minutes**   **Total Time: 20 minutes**

## DIRECTIONS

In a small bowl, whisk together all dressing ingredients until sugar or Splenda has dissolved. In a medium bowl, combine pork, cabbage, apple, carrot, green onions, and pepper. Toss with dressing. Cut pita breads in half. Stuff each pita pocket with shaved pork loin and cabbage mixture.

