Aloha Pork Pineapple & Grilled Sweet Potato Toast

This is a very simple honey mustard lime infused pork served over a grilled sweet potato and pineapple.

**Yield:** 4 Servings or 8 pieces (recommend 2 pieces per serving)

**Timing:** Prep Time = 15 minutes Total Time = 40 minutes

**Ingredients**

- ½ pound pork loin
- 2 T Olive oil
- 2 T lime juice
- 1 T Dijon mustard
- 1 tsp honey
- ¼ tsp salt
- 1 medium sweet potato, 3-4” length
- 1 T canola or avocado oil
- ½ small red onion, minced
- ¼ ea medium pineapple
- 2 bamboo skewers, soaked in water

**Method of Preparation (Instructions)**

**Marinade:**

1. In small bowl whisk together olive oil, lime juice, dijon mustard, honey, half the minced onion and salt for marinade.
2. Cut pork into ½” cubes and place into marinade and allow to chill under refrigeration for at least 2 hours or overnight.

**Prep:**

1. Wash whole sweet potato and slice into ¼” thick with skin intact, you should get about 8-10 slices per sweet potato.
2. Cut peel, core and slice ¼ of a pineapple into ¼” thick slices.
3. Skewer pork meat onto bamboo skewers for grilling.

**Cooking:**

1. Heat grill to medium heat.
2. Grill pineapple wedges for 1-2 minutes per side. This can be on a hotter section of the grill. Hold in foil or in warm place for assembly.
3. Grill pork on all sides until cooked, and remove from skewer. Hold warm for assembly.
4. Toss sweet potatoes with 1 tbsp canola or avocado oil and make sure they are thoroughly coated and grill on medium heat for 3-5 minutes per side or until tender and slight char marks arise. Be careful not to cook these on high heat or direct flame. Remove from grill and begin to assemble.
5. To assemble each “toast” take one slice of grilled sweet potato, top with 1 slice grilled pineapple and 2-3 cubes of pork. Garnish with a sprinkle of red onion (reserved) and serve warm or room temperature.