



DOMEX
superfresh™
growers

Cherries

Cherry Pork Wrap

Yield: 4 serving (2 wraps per serving)

3 cups pitted Superfresh Growers cherries, divided

2 tablespoons chopped fresh basil

2 tablespoons finely chopped Anaheim pepper

2 teaspoons grated fresh ginger root, divided

1/4 teaspoon salt

12 ounces lean boneless pork loin or skinned chicken breasts, cut into 2 x 1/2 x 1/4-inch strips

1 tablespoon vegetable oil

1/2 teaspoon garlic salt

1/8 teaspoon ground pepper

2 cups cooked brown rice*

8 flour tortillas

2 cups finely shredded romaine lettuce

Chop 2 cups cherries in food processor. Combine cherries, basil, pepper, 1 teaspoon ginger and salt. Sauté pork or chicken and remaining 1 cup pitted cherries; fold into cooked rice. Wrap tortilla tightly in heavy foil; heat 10 to 15 minutes at 350°F. Portion 1/4 cup each brown rice mixture, pork, lettuce and chopped cherry mixture on one half of each tortilla. Fold in sides and roll into a bundle.

*Three-fourths cup uncooked rice, cooked in water or chicken broth according to package directions, equals about 2 cups cooked.

Thanks to the NW Cherries for providing these great recipes, www.nwcherries.com.