

Marinated and sliced pork loins, tomato & basil



Advantages

Enjoy the versatility of this delicious, generously served, marinated pork in many different recipes.

Usages

Ideal charbroiled or in delicatessen sandwiches, this will make the difference on your menu.

Porchetta

Preparation time: 10 minutes

Cooking time: 8 minutes

Ingredients

| | |
|---------|--|
| 1 | Ciabatta bread, sliced in 2 |
| 20 gr | Provolone cheese |
| 1 ounce | Chili sauce |
| | Alfalfa |
| 90 gr | "Tomato & Basil" boneless pork loin |



Preparation

- Cook the boneless pork loin for 2 minutes on each side.
- Cut the bread in 2.
- Spread the chili sauce on the bread.
- Put the boneless chop on the bread.
- Cover with alfalfa and a slice of cheese.
- Heat until the cheese melts.
- Serve with your choice of lettuce.

| Distributor Code | Code | Description | In Case Quantity | Case Weight | SCC 14 | Case Dimension (In.) | Case Skid | Portion Cost |
|------------------|-------|--|------------------|-------------|-------------------|--------------------------|-----------|--------------|
| | 97102 | Marinated and sliced pork loins tomato & basil | 58 | 5 kg | 1 0057459 57876 2 | 16 3/8 X 10 1/4 X 4 1/16 | 90 | |

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