

Spicy PORK CAPRESE TRAYBAKE



Ingredients

Pork Tenderloin

Fresh Tomato

Mozzarella

Verstegen Batter & Shake

Verstegen Spicy Tomato

Crispy Breading

Verstegen Italian Herb &

Tomato Sauce

Rosemary

Method

Cut the pork tenderloin into thin medallions then dip into the Verstegen Batter & Shake.

Dip the medallions in the Verstegen Spicy Tomato Breading.

Ladle the Verstegen Italian Herb and Tomato Sauce into the base of a baguette foil.

Layer the crispy pork medallions, mozzarella and fresh tomato on top of the Verstegen Italian Herb and Tomato Sauce then garnish with rosemary.



Verstegen adds that extra something.

