

Korean SWEET & SOUR TRAYBAKE



Ingredients

Verstegen Sweet and Sour Sauce

Verstegen World Grill Korean

Thin Cut Vegetables (Red Onion, Carrot, Spring Onion, Red Pepper)

Water Chestnuts

Bamboo Shoots

Thin Slices of Pork Tenderloin

Verstegen World Spice Blend

Japan

Verstegen White Sesame Seeds

Spring Onion

Method

Place a small amount of thin cut vegetables into the base of a baguette foil and top with Verstegen Sweet and Sour Sauce.

Marinate thin slices of pork tenderloin in Verstegen World Grill Korean.

Layer the marinated pork on top of the Verstegen Sweet and Sour Sauce and vegetables.

Garnish with Verstegen World Spice Blend Japan, Verstegen White Sesame Seeds, and thin cut spring onion.



Verstegen adds that extra something.

