

Pork Belly Sandwich

Servings: 1

INGREDIENTS

- 3 oz Cross Valley Farms® cole slaw
- ½ oz Monarch® hot sauce
- 1 oz Monarch barbecue bleu salad dressing
- ½ oz Metro Deli™ all-natural ham, thinly sliced
- 1 ea Chef's Line™ masala tandoori naan
- 5 oz Patuxent Farms® pork bellies, smoked and sliced
- 1 oz Manchego cheese, shredded
- ½ oz Monarch melon yogurt with mint salad dressing

PREPARATION

In a bowl, mix together cole slaw, hot sauce and barbecue bleu dressing. In 350° fryer, lightly fry ham until crisp. Grill naan for 3 to 5 minutes. Slice naan in half to form a pocket. In saute pan, heat pork bellies. Stuff pork bellies into naan, top with cole slaw, Manchego cheese, melon yogurt with mint dressing and crispy ham.

