

GRAB and GO

Hot Pork and Stuffing Sub

Slices of pork served in a sub roll with stuffing as a quick alternative to a traditional roast.

Makes 10 portions (169g/portion)

Ingredients

570g	10 Green Gourmet Pork Loin Steaks 57g (GG code – 7916)
560g	10 sub rolls
150g	sage and onion stuffing mix
475ml	boiling water

Method

1. Cook the Green Gourmet Pork Loin Steaks according to cooking instructions.
2. Mix the stuffing mix with boiling water and bake in a greased tin at 220°C/425°F/Gas Mark 7 for approx 20 minutes.
3. Cut the sub rolls horizontally, place the pork loin and stuffing in the roll.
4. Serve hot.

Serving Suggestions

Delicious with hot gravy drizzled over!

Nutritional analysis (per 100g COOKED)

Energy (kcal)	Fat (g)	Satd FA (g)	Carbohydrate (g)	NME Sugar (g)	NSP fibre (g)
160.2	4.6	1.3	19.4	1.7	2.5
Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)	Vitamin A (µg)	Vitamin C (µg)
10.4	0.9	0.9	71.9	12.6	0.3
Folate (µg)	Sodium (mg)				
11.7	305.2				

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