



Pork Sandwich

NIBBLEDISH CONTRIBUTOR

Ingredients

-Sourdough Bread -Fresh Spinach -Fresh Cilantro -Yellow Onion -Marinated Sliced Pork (Any type of marinate would be fine, my sister got the spicy korean style marinate)
-Thai Chili

Instructions

This is what my sister decided to do for lunch one day. Instead of a closed sandwich, I decided to do an openfaced one. It's much easier to eat... Slice Bread into about 1cm thickness. Cut onion in half and cut into thin slices. In a skillet pour about 2 tablespoons olive oil and add onions. Cook until onions are soft, and then add pork and chili. In the meanwhile, toast bread in oven until crispy, but not brown. On the toasted bread layer fresh spinach, cilantros, and hot cooked pork and onions. I like my food spicy, so I topped it off with some more thai chili. Enjoy~