



Grilled Pork and Guacamole sandwich

NIBBLEDISH CONTRIBUTOR

Ingredients

Grilled Pork

1. Pork chop or loin
2. Red onion or shallots
3. Garlic
4. Grain mustard
5. White wine
6. Lemon/lime juice

Guacamole

1. Avocado
2. Garlic
3. Red onion or shallots
4. Sundried tomato
5. Taco seasoning
6. Chilli powder
7. Lemon/lime juice

Instructions

Finely chop garlic, onion and tomato. You can make enough for both the guacamole and pork marinade

To make guacamole

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1. Peel and spoon ripe avocado into a bowl and mash
 2. Mix in taco seasoning to taste
 3. If no taco seasoning, substitute with ground cumin, chilli powder, pepper flakes
 4. Mix in garlic, onion and tomato 'mince'
 5. Taste and adjust seasoning as needed
 6. Finish with lemon/lime juice to taste

To make grilled pork

1. You can use either a pork chop or loin
2. Marinate in mixture of white wine, lemon/lime juice, mustard, chilli powder and onion & garlic mince
3. Sear the pork on a hot grill or in a hot saute pan, taking care not to burn the marinade
4. If using a saute pan, you can make a simple sauce by adding the remaining marinade or extra white wine to the pan and scrape the browned drippings

To build the sandwich

1. Warm 2 pitas in the microwave or in an oven toaster
2. Spread guacomole generously
3. Add sliced pork and drizzle gravy on top
4. Round off with some simple salad green

Bon appetit!