



Easy Marinated Pork Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- Cubed Pork
- Your favorite bottle of Vinaigrette Salad Dressing (my all time favorite is Girard's Dressing: Champagne)
- Salad of your choice (mine Hearts of Romaine)
- Sliced Red Onion
- Sliced Bell Pepper
- Cherry Tomatoes
- Sliced Mushrooms
- Black Olives
- Feta Cheese

(portion the ingredients as you like)

Instructions

Marinate the pork in the salad dressing and some fresh ground pepper for about 30 minutes. Prepare your fresh ingredients in the meantime. Set aside a good portion of the sliced red onions and bell peppers to be cooked with the pork.

In a large salad bowl, toss together the salad, tomatoes, mushrooms, olives, feta cheese, the remaining portion of red onions and bell peppers, and the salad dressing.

In a frying pan, cook the pork in low heat until edges are slightly browned. Add in the red onions and bell peppers and cook until the onions are just barely translucent. Turn off the heat and give it one last splash of salad dressing.

Place the cooked ingredients over the salad mixture and enjoy. (I also found some

dried basil in my refrigerator and sprinkled that over the salad...yum!)