

REGIONALE

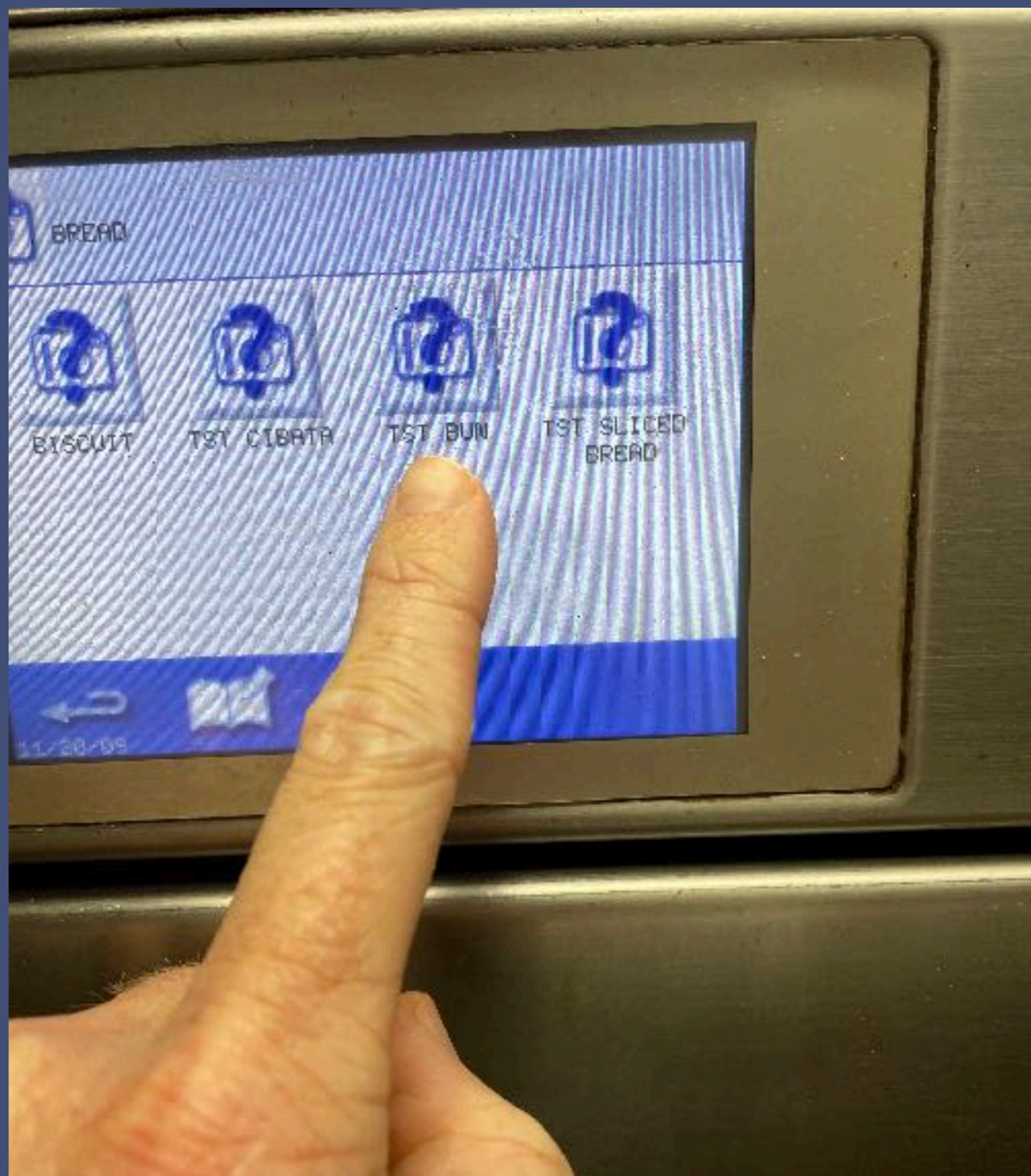
AMERICAN SANDWICHES  CRAFT BEER

LINE RECIPE

Pork Tenderloin



Cut potato bun to separate the top and bottom.



Toast bun on setting "TST BUN" BREAD>TST BUN



Fry one piece of breaded pork tenderloin per order. Place an empty fryer basket over the one the pork is in so it doesn't float when cooking.



Cook time for pork tenderloin is 1 minute 30 seconds.



When pork is cooked, season with Salt and Pepper.



Squeeze garlic aioli on both top and bottom of potato bun.



Place pickled red onions on top of potato bun.



Place 3-4 sliced tomatoes on top of pickled red onion.



Place 1/4 cup of arugula on top of sliced tomatoes.



Place fried pork tenderloin on bottom bun.



This is what the finished pork tenderloin sandwich should look like.