

# Quick Italian Pork Sandwich

4 Servings

Amount	Size	Description
4	Medium	Pork Chops
4	Medium	Ciabatta Rolls
2 - 3	TBL	Old Norse World Cuisine Italian Spice Blend
½		Red onion – Cut Julienne
2	Leaves	Romaine Lettuce – Torn in half across the width
1/3	Cup	Parmesan Cheese
1	Cup	Greek Yogurt
1 ½	Tea	Lemon Juice
1	Whole	Tomato – Sliced rounds
2 – 3	TBL	Olive Oil

1. Add a cup of Greek yogurt in a bowl with a 1 ½ tablespoon of Italian Spice Blend and the lemon juice. Stir well. Let sit for 1 hour in the refrigerator.
2. Preheat oven to 350 degrees.
3. Sprinkle Italian Spice Blend over both sides of the pork chops.
4. Using your fingers, rub the spice blend into the surface. Add more spice blend if needed.
5. Let the chops rest for 15 minutes.
6. Place the chops on a wired grate that rest on a cookie sheet lined with aluminum foil.
7. Place in oven and cook for 30 to 45 minutes until done.
8. In the meantime, cut the ciabatta rolls in half and brush the inside with a good olive oil.
9. Place the rolls face down in the oven for a few minutes to toast. Make sure not to toast too long.
10. Remove pork chops from oven when done and let rest 10 minutes before serving.
11. Place chop on lower half of roll and sprinkle Parmesan cheese over the top.
12. Place back in oven for a minute until the cheese has melted.
13. Take out of the oven and place a slice of tomato, leaf of romaine, and some onion on top.
14. Spread the yogurt sauce over inside of the top roll. Place on top to finish the sandwich.