



## Cold Sliced Pork Baguette, Honey Mustard, Marinated Vegetable Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x #24 scoop (80 gm)	400 gm (14.1 oz)
PE Pork (PE#21753)	#12 scoop (80 gm)	400 gm (14.1 oz)
Honey Mustard Sauce	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
PE spinach (PE#21743)	#8 scoop (118 gm)	590 gm (20.8 oz)
PE Carrot (PE#21734)	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Vinaigrette Dressing	15 mL (1 Tbsp)	75 mL (2.5 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.  
Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Place 1 cm slice or #24 scoop (40 gm) of PE Whole Wheat Bread on a service plate. Top with #12 scoop (80 gm) of PE Pork mousse. Pour 15 mL (1 Tbsp) of Honey Mustard sauce over the PE Pork.



3. Top sandwich with a second 1 cm slice or #24 scoop (40 gm) of PE Whole Wheat Bread.



4. Beside the pork baguette sandwich, place 1 #8 scoop (118 gm) of PE Spinach mousse. Top with 15 mL (1 Tbsp) of each PE Carrot and PE Green Peas. Drizzle 15 mL (1 Tbsp) of vinaigrette dressing over the top of the marinated salad.



Serve hot (pork baguette) or cold (marinated salad)  
Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.  
Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

