

Marinara Pork with Sage & Smoked Bacon



Recipes for Ready Meals - **Marinara Sauce**

Marinara Pork with Sage and Smoked Bacon

Ingredients:

- Pork Loin Steak x 2 **or** Pork Fillet slices x 6
- Marinara sauce x 1500g
- Sliced Tomato x 1
- Sliced Baby Tomatoes x 6
- Flaked Parmesan Cheese x 40g
- Mozzarella cheese x 1/2 Ball ripped
- Sage leaf x 4
- Basil Leaf x 3
- Smoked Streaky bacon x 4
- Aluminium Smooth Wall Tray 220x150x44 Code CS-441060-501

Method:

- Place the Marinara sauce into the base of the tray
- Wrap the Smoked Streaky Bacon around the Loin steaks or fillet and place a fresh Sage leaf in each
- Lay them onto the sauce base
- Add the sliced Baby Tomatoes, Ripped Mozzarella, Parmesan and fresh Basil leaf



Pork Loin Steak x 2:



Pork Fillet slices x 6:

