

REIMAN GARDENS

PORK TENDERLOIN SANDWICH

INGREDIENTS

- Boneless pork tenderloin
- Flour
- 2 eggs
- Panko bread crumbs or any type of bread crumbs
- Oil for frying
- Salt and pepper
- Large hamburger buns (finished pork should extend beyond the bun)

DIRECTIONS

Cut pork tenderloin into medallions and pound out until around 1/4 inch thick.

In this order: roll pork in flour, beaten eggs and then bread crumbs, seasoning pork in each step.

Fry pork in oil in 12-inch skillet on stove top, about 2-3 minutes per side. Do not overcrowd the pan.

Remove pork from skillet and season with salt and pepper.

Serve with your favorite toppings!

