



Roasted Pork Sandwich with Sun-Dried Tomato Chipotle Aioli



YIELD: 4 servings

INGREDIENTS	MEASUREMENTS
Roasted Pork	
Pork butt, trimmed	4-5 lbs
Salt	1 tsp
Cracked black pepper	1 tsp
SupHerb Farms Fresh Frozen Sun-Dried Tomato Chipotle Blend	½ cup
Olive oil	2 Tbsp
Chicken stock, low sodium	1 cup
Sun-Dried Tomato Chipotle Aioli	
Mayonnaise	¼ cup
SupHerb Farms Fresh Frozen Sun-Dried Tomato Chipotle Blend	2 Tbsp
For Serving	
Kaiser roll	4 each

ROASTED PORK PREPARATION

1. Preheat oven to 275°.
2. Season pork with salt and pepper.
3. Rub the pork with SupHerb Farms Fresh Frozen Sun-Dried Tomato Chipotle Blend.
4. Heat 2 Tbsp of olive oil in a large iron skillet on high. Add pork and brown all sides. Cook for a total of about 12 minutes.
5. Move the pork from the skillet and to a roasting pan.
6. Add the chicken stock and ½ cup of water.
7. Place the pork in the oven and roast for 4 to 5 hours, until pork is tender enough to pull apart with a fork.
8. Move the pork to a cutting board.
9. Shred the pork into bite size pieces and place in a large mixing bowl. Discard the bones.
10. Set aside.

AIOLI PREPARATION

1. Add mayonnaise and SupHerb Farms Fresh Frozen Sun-Dried Tomato Chipotle Blend to a small mixing bowl.
2. Blend well and set aside.

TO SERVE

1. Open kaiser rolls, generously pile roasted pork on bottom half and top with aioli.
2. Close sandwich and serve.