

# Sloppy Joes, Butter Chicken Style



**PREP TIME : 15 MIN**

**COOK TIME : 12 MIN**

**SERVES : 4**

## **Ingredients :**

- **1 lb (500 g) ground pork**
- **1 cup (250 mL) julienned onion**
- **3 garlic cloves, finely chopped**
- **1-1/2 jars (512 mL) VH® Butter Chicken Cooking Sauce**
- **4 hamburger buns**
- **1/2 cup (125 mL) onion or alfalfa sprouts**
- **1/2 cup (125 mL) chopped chives, cut into 1 inch (2.5 cm) pieces**
- **1/4 cup (50 mL) finely sliced red finger chili (optional)**

## **Directions :**

- 1. Preheat the oven on broil. In a large skillet over medium-high heat, sauté the ground pork until browned, about 8-10 minutes. Add the onion and garlic, sauté for 2 minutes.**
- 2. Stir in VH® Butter Chicken Cooking Sauce and continue to cook the mixture for another 2 minutes. Season with salt and pepper to taste.**
- 3. Transfer both halves of the buns to the broiler, open-faced, and toast until the buns are golden.**
- 4. Remove the buns from the oven and fill each sandwich with a generous amount of the pork mixture. Top with remaining ingredients and serve immediately. Serve with a side salad made with arugula, shaved parmesan, and sliced radishes. Dress with lemon juice and olive oil.**

**Inspiration: The sloppy joe is a North American comfort food, and in this version I've added an**



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*irresistible Indian inspired twist; turning this mundane weeknight staple into an inspired culinary adventure*