



Perfect for Two Sloppy Joes, Butter Chicken Style

PREP TIME : 15 MIN

COOK TIME : 12 MIN

SERVES : 2

Ingredients :

- ***1 tsp (5 mL) vegetable oil***
- ***1/2 lb (250 g) ground pork***
- ***1 cup (125 mL) julienned onion***
- ***1 large garlic clove, finely chopped***
- ***1 pouch (160 mL) VH® Butter Chicken Cooking Sauce***
- ***2 hamburger buns***
- ***1/2 cup (60 mL) onion or alphalpha sprouts***
- ***2 tbsp (30 mL) chopped chives, cut into 1" (2.5 cm) pieces***
- ***2 tbsp (30 mL) finely sliced red finger chili (optional)***

Directions :

- 1. Preheat the oven on broil. Heat the oil in a large skillet over medium-high heat; add the ground pork and sauté, 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 top one half of each bun with a generous amount of the pork mixture. Top with remaining ingredients, top with the second half of the bun and serve immediately. Serve with a side salad made with arugula, shaved parmesan, and sliced radishes.***



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Dress with lemon juice and olive oil.