

SHAVED PORK BAGUETTE WITH KALE SLAW

Preparation: **20** minutes | Cooking: **20** minutes | Servings: **4**

INGREDIENTS

*chopped small
Salt and pepper to taste*

For the slaw:

*12 cups kale, finely
chopped
8 cups purple cabbage,
shredded
8 tablespoons lemon
juice or balsamic vinegar
8 tablespoons sour
cream or plain yogurt
8 tablespoons hummus
8 teaspoons Dijon mus-
tard
12 small green onions,*

For the sandwich:

*4 1- to 2-ounce grilled
pork tenderloins
2 or 3 crusty baguettes
2 tomatoes
1 avocado*



INSTRUCTIONS

In a large bowl, whisk together the hummus, sour cream or yogurt, Dijon, and lemon juice. Add your finely chopped kale, cabbage and green onions. Next, add a decent pinch of salt and pepper; toss well. Slice your baguette or roll, keeping the bottom as thin as possible. Hollow out the top bun carefully to make plenty of room for your slaw. Spray with a mist of olive oil and toast the baguette face down in a pan, or broil until toasty in your oven. Spread avocado on the bottom of the bun, then layer on your slightly warmed, pork tenderloin tomato and kale slaw sandwich.