



Pepper Schnitzel

Ingredients:

4 slices of pork
1 large onion
2 cloves of garlic
1 red pepper
1 yellow pepper
1 orange pepper
1 tbsp vegetable oil
1 cans of tomato paste
pinch of sugar
salt and pepper

Directions:

Chop onions and garlic and slice peppers into strips. Salt and pepper the pork.
Heat oil in a pan and add pork. Cook pork for 2 minutes on each side then take it out of the pan.
Add onions and garlic to the oil and cook until onions are glassy.
Add all of the peppers and a pinch of sugar. When the oil becomes colorful add can of tomato paste. Then add the pork and cook for about 10 minutes.

Optional: Add rice as a side dish!
Makes 4 servings.

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