



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

ITALIAN PORK TOASTIE POCKETS



PREP
5 min



COOK
20 min



SERVES
4

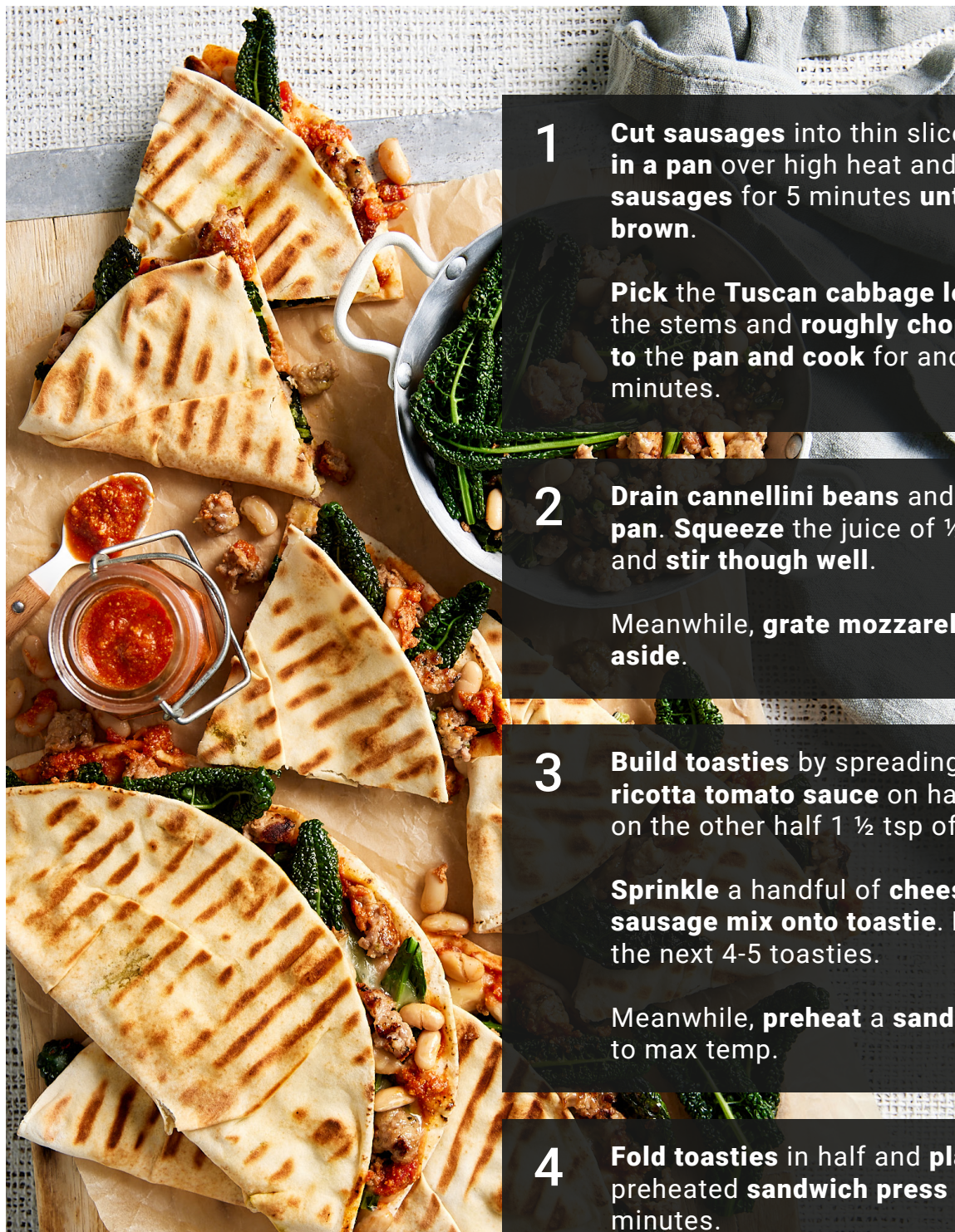
INGREDIENTS:

- > Pork Sausages
- > 400g Ricotta Tomato Sauce
- > 130g Pesto
- > 250g Mozzarella
- > 400g Cannellini Beans
- > 1 Pack Lebanese Bread
- > ½ Bunch Tuscan Cabbage

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil

METHOD – GET COOKING!



1 Cut **sausages** into thin slices. **Heat oil** in a **pan** over high heat and **fry sliced sausages** for 5 minutes **until golden brown**.

Pick the **Tuscan cabbage** leaves from the stems and **roughly chop**. **Add** to the **pan** and **cook** for another 2 minutes.

2 **Drain cannellini beans** and **add** to the **pan**. **Squeeze** the juice of $\frac{1}{2}$ a **lemon** and **stir** **thoroughly**.

Meanwhile, **grate mozzarella** and **set aside**.

3 **Build toasties** by spreading $1 \frac{1}{2}$ tbsp of **ricotta tomato sauce** on half the bread, on the other half $1 \frac{1}{2}$ tsp of **pesto**.

Sprinkle a handful of **cheese** and **sausage mix** onto **toastie**. **Repeat** with the next 4-5 toasties.

Meanwhile, **preheat** a **sandwich press** to max temp.

4 **Fold toasties** in half and **place** into preheated **sandwich press** for 3-5 minutes.

Serve toasties **warm**.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftover Tuscan cabbage, tomato sauce and pesto for a vegetarian pasta.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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