



Italian Pork Sandwiches

Ingredients Needed for Italian Pork Sandwiches

- 1 package of Aunt Millie's Super Sub Buns
- 6 boneless pork loin chops, cut ½-inch thick
- 1½ cups zesty Italian dressing
- 1 cup pizza sauce
- 2 cups fresh mozzarella cheese



Directions | Yield: 6 servings of Italian Pork Sandwiches

1. Slice the pork chops into ½-inch pieces. Place in a plastic bag and top with the Italian dressing. Make sure all pieces are covered in dressing. Place in the refrigerator and marinate at least one hour, but no longer than 12 hours.
2. Preheat an outdoor grill to medium.
3. Drain marinade from the meat, and grill the pork loin on a grill sheet until cooked through approximately 10-15 minutes.
4. Top each football bun with a spoonful or two of pizza sauce, Italian pork, and then the mozzarella cheese.
5. Wrap each sandwich in foil and place on a hot grill for approximately 10 minutes until cheese is melted
6. Carefully remove from the grill, serve and enjoy your Italian Pork Sandwiches!

