MARCANGELO

KABOBS TO GO

Serves:
3-4

INGREDIENTS

small buns or flatbreads or pita bread	**4 to 5**
olive oil	**1/4 cup**
lemon juice or white wine vinegar	**2 tbsp**
dried oregano leaves	**1 tsp**
(300 g) package MarcAngelo Pork Kabobs	**1**
large tomato, sliced	**1**
Tzatziki or Baba Ghanouj	**1/2 cup**

COOKING INSTRUCTIONS

- Grill buns or warm wraps or pita.
- Whisk together oil, lemon juice and oregano.
- Cook pork kabobs as directed on package.
- Brush dressing onto either bun or wrap or pita.
- Add pork kabob, removing wooden skewer.
- Top with 1 to 2 tomato slices and a spoonful of MarcAngelo Tzatziki or Baba Ghanouj.
- Serve immediately.