

## **(veg version) Alpine Pork with Pan sauce and Green Salad**

### **For the Pork**

Cut the Vegetables (eggplant, peppers, squash) into equal pieces to cook in a pan  
Season with salt and pepper  
Heat a pan to medium heat  
Add 2T grapeseed oil  
Cook the vegetables through  
Add the raisins and herbs and cook for 1 minute  
Add 1/2 cup red wine or veg broth to deglaze the pan.  
(this allows you to get all that fond/flavor from the pan into a sauce)  
Add the tomato sauce and 2T butter  
Baste the veggies with the sauce  
Season with salt and pepper

### **For the Green Salad**

Toss greens in a bowl  
Season with Salt and Pepper  
Add vinaigrette, toss and serve  
Add any veggies you like to the salad