

JÄGERSCHNITZEL



Our Mushroom Sauce is made using a simple and straightforward recipe, ensuring consistent quality and taste while minimizing back-of-house labor. This means faster preparation times and ultimately, quicker service for you, and your valued customers.





Ingredients:

- 2 Thin Boneless Breaded Pork Chops
- 6oz. Travolini® Mushroom Sauce #428806
- Fresh Parsley
- 5tsp. oil

Instructions:

1. In a large skillet heat the oil
2. Once hot cook each pork chop 3 minutes on each side until golden brown
3. Heat the mushroom sauce
4. To plate, place the pork chops down and layer the mushroom sauce ovetop
5. Garnish with the Fresh Parsley
6. Serve

Product	Description	Code #	Pack Size
 Tavolini® Mushroom Sauce	A creamy mushroom sauce seasoned with garlic and thyme. 	428806	4/4lb Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



SCAN TO VISIT OUR
GFS MICROSITE