

Pork Marinara On The Sly



1 1/2 tsps Olive oil

3 1/2 oz Pork tenderloin - thinly sliced

1/2 cup Onion - diced

Salt and pepper - to taste

1 clove Garlic - minced

1 (14.5 oz) can diced tomatoes - with juice

2 cups Asparagus - steamed, sliced

2 cups Cauliflower - steamed, (somewhat mashed with smaller flowerettes)

Instructions

I hated cauliflower as a young boy, but my mother and grandmother managed to get my sister and me to love it when disguised in a marinara sauce. Enjoy and don't burn the garlic!!!!

Heat oil in skillet. Add pork, onion, salt and pepper. Lightly brown on both sides, then add garlic and tomatoes. Let cook about 10 minutes, then add sliced asparagus and smashed cauliflower. Cook, covered an additional 5-8 minutes.