**Pan fried pork**

**TOCHITURA**

**Pan fried pork is one the most appreciated Romanian dishes and at the top of the list of traditional specialities in all the restaurants.**

**Preparation**: 90 min.

**Ingredients:**

* 500 g pork, 3-4 smoked sausages
* 4-5 cloves of garlic, salt, pepper, parsley, 1 hot pepper
* 2-3 tablespoons of tomato sauce
* 100 ml red or white wine
* 2 eggs
* 500 g polenta
* 20 ml oil
* 50 g cheese

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**Preparation:**

The pork and the sausages are cut into small pieces .

In a pan put the oil , then add the meat and mix them a little.After that, pour the wine and water, just enough to cover the meat. Let it simmer for a while and then add the sausages.

Continue mixing them.Then add the garlic, the chopped hot pepper, salt, pepper and the tomato sauce.It simmers for a few more minutes and then add the cut parsley.

The pan fried pork is served with polenta, over easy eggs and some scraped cheese.

*Enjoy your meal!*