

COLD SALAD WITH ZLATIBORAC SMOKED PORK TENDERLOIN



2 PORTIONS:

100 g of Zlatiborac smoked pork tenderloin

200 g of spaghetti

400 g of sour cream

1 egg

5-6 black olives

2 pickles

1 clove of garlic

½ teaspoon of oregano

Salt to taste

Some olive oil

Preparation:

Break the spaghetti into smaller pieces and cook them in salted boiling water. Drain them, add some olive oil and leave them to cool. Cook the egg.

Mix sour cream, olives, oregano, salt and pepper in a deep bowl. After that grate the egg, onion and pickles and add Zlatiborac smoked pork tenderloin that was previously cut into thin strips. Add cooled pasta into prepared mixture and blend everything well. Put the salad into refrigerator for 30 minutes to chill, i.e. to allow all flavors to unite.