

LOLLO SALAD WITH ZLATIBORAC DRY PORK NECK



1 PORTION:

60 g of Zlatiborac dry pork neck

150 g of Lollo lettuce

30 g of rocket

50 g of canned sweet corn

2 slices of bread, for croutons

50 g of feta cheese

Few black olives

Few cherry tomatoes

Salt, to taste

Olive oil

Preparation:

Wash the lettuce and rocket and dry them using a paper towel. Take a deep bowl and mix lettuce, rocket, corn, olives, cherry tomatoes, Zlatiborac dry pork neck and dices of bread that were previously fried in olive oil. Season everything with salt and olive oil and stir gently. Serve the salad on a plate and grate feta cheese on top of it.